

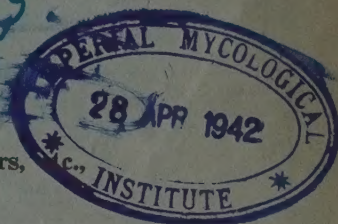
# THE FRUIT WORLD

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Vol. XLIII.

No. 2

FEBRUARY 5th, 1942

Price 6d.

### Special Articles This Month

Apple and Pear Acquisition  
Canned and Dried Fruit Notes  
Citrus Field Day  
Cool Storage Notes  
Drying and Processing Tree Fruits  
Market Growing  
Murrumbidgee Irrigation Areas

Reports from Goulburn Valley  
Reworking Citrus Trees  
South Australian News & Notes  
Storage of Apples  
Tasmanian News and Notes  
Waxing of Citrus Fruits

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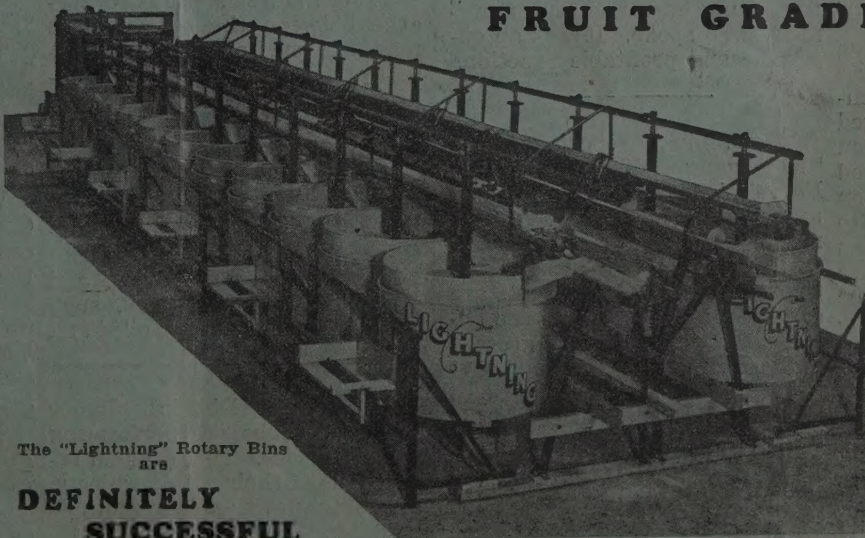
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## YOUNG FARMERS Club Activities

To encourage the development of pastures in the Rochester (Vic.) district schools, Mr. W. Dunstone, M.L.A., has donated a shield for competition. The first year's shield was won by the Ballendella Young Farmers' Club. The scale of points was: Plots 50, knowledge 30, and books 20. The points gained by Ballendella were 48, 27, 18, making a total of 93.

Prior to the presentation of the shield, members of the club gave a series of lectures. These were: Ian Reid, phalaris tuberosa; Effie Bubb, red clover; Rita Hanson, nitrogen; Jean Hanson, sub. clover; Tom Parsons, phosphorus and prairie grass; Lilly Davies, cut worm; Nancy Schier, paspalum; Ross Bubb, value of grasses and Kentucky Blue; Noel Schier, Palestine clover; Keith Hanson, cocksfoot; Bob Firth, the value of superphosphate and white clover.

Extensive preparations have been made by the Mandurang Young Farmers' Club members to develop poultry culture at the school. A well-constructed pen is ready to receive 50 White Leghorn pullets that were hatched on September 22 and sexed the following day. In addition a few Australorp and Barred Plymouth Rock pullets have been secured. They will be used to compare the laying of the Whites which is expected to be more profitable. The birds will be housed under the intensive system. Lucerne, clovers and grasses will be grown so that at all times the birds will have a plentiful supply of greenstuff.

The Barkers Creek Young Farmers' Club Field Day was combined with the Flower Day appeal. It was unique in its form and definite in its good results. It took the form of "the story of our breakfast." With the breakfast table set with all kinds of foods and necessaries the members of the club gave illustrated talks. These were: cereals, Mavis Peeler;; milk,

Doreen Franklin; sugar, Jack Reilly; bread, Colleen Blume; eggs, Winsome Pritchard and Lola Franklin (this was a repeat of the excellent talk these Young Farmers gave earlier in the year before members of the Castle-maine Rotary Club); butter, Jeff. Pritchard; salt, Ron Pritchard; bacon, Charlie Franklin (the story of home project of the speaker); jam, Betty McKindley; coffee, Elaine Walter; tea, Beth. Pritchard. Each talk was well delivered and the whole evening reflected great credit on the children and their teacher-leader (Mr. B. E. Bannerman). The egg talk was amplified by Mr. H. Cotton, chairman of the Egg and Egg Pulp Marketing Board, who, with an electric tester, tested a number of eggs including one that had been in cool store for 4½ months and had that day, with thousands of others, been taken out to be dried for export to England. It was in excellent condition. Mr. Hedley Jones, a supervisor of the Young Farmers' Club movement, also spoke. It was an enjoyable and profitable function.

The annual report of the Tharbogang district Young Farmers' Club revealed much useful activity. At their tree nursery seedlings of pinus radiata, Kurrajong, White Cedar, Cypress pine and others are coming on nicely. Tests are being made with plots of grasses and clovers, also cotton, soybean, peanuts, millet, potatoes, flax and linseed. Soil erosion is being studied. Assistance is being rendered in many ways to the war effort and to the Griffith District Hospital.

[The Editor invites Secretaries of Young Farmers' Clubs in any part of Australia and N. Zealand to send in reports for publication. Address correspondence: The Editor, "Fruit World," Box 1944 G.P.O., Melbourne.]

## Apples and Pears in New Zealand

### GOVERNMENT PURCHASES CROP AT OVERALL AVERAGE OF 5/3 PER CASE.

**F**OLLOWING the deadlock between the N.Z. Government and the N.Z. Fruit-growers' Federation regarding the acquiring of the 1942 crop of Apples and Pears, as reported in our last issue, negotiations were resumed and an agreement was finally reached.

The agreement though not all that was asked for by the Federation, represented a substantial improvement on the original terms offered by the Government and the growers consider it a satisfactory arrangement to enable the industry to carry on for a further year under war conditions.

The following comments are from the "N.Z. Orchardist," the official organ of the N.Z. Fruit-growers' Federation.

"There is a substantial difference between the arrangement made and the Government's original proposals, and it can be unhesitatingly said that the negotiations on the growers' behalf were well worthwhile.

"It was only late in the discussions that we realised that the 5/3 over-all average included the premiums which are usually paid as extras over and above the standard pack, such as export quality cases, oiled and

copper sulphate wraps. The Government has now agreed that these premiums should be outside the Dominion 5/3 over-all average. Last year these premiums amounted to approximately £12,000 or about 1½d. per case over the total crop.

"Another concession not included in the Minister's original proposals is the provision for a combined Fancy=Extra Fancy grade. Some will feel that this is not a great concession, but there are many growers with two-grade machines to whom the arrangement will be of substantial benefit. It should also be an advantage to the Internal Marketing Division by way of obtaining cool store varieties in better condition than in previous years, when growers have been inclined to wait for the extra color to get the fruit up to Extra Fancy standard and price. It is a consideration that we have been able to have the Government's original condition with respect to premiums on cool stored fruit eliminated.

We are pleased also that the Government has agreed to accept second-hand cases without the deduction of 1d. as applied last year. Case timber is in exceptionally short supply in the North Island, and this concession should encourage the use of second-hand boxes.

The Griffith District Junior Farmers' Clubs are performing valued service. Their annual report tells of their many projects, including flower and vegetable growing, pig, cow and calf rearing, poultry raising and pasture improvement. Three highly successful field days were held. Herbs were grown for the A.I.F. Other activities included tree planting, running shows and competitions, lectures and assistance to the war effort.

Two points upon which the Federation and the Government were at variance and could reach no agreement were: (1) A higher price for Pears without penalising the Apple average, and (2) the Government's proposed introduction of closing dates. The Government did agree, however, that the closing dates would vary according to districts and that district schedules should be submitted to district committees."



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## News of the Month

### DUTY AND SERVICE.

#### Call to the Nation.

"Men and women of Australia! This is the gravest hour in our history," was the solemn warning sounded by the Prime Minister (Mr. Curtin) in a national broadcast immediately following Australia's declaration of war on Japan.

"The call is to you for your courage, your physical and mental ability, your inflexible determination that we, as a nation of free people, shall survive. My appeal to you is in the name of Australia, for Australia itself is at stake in this conflict."

In this stirring appeal for the willing and whole-hearted co-operation of the nation in whatever measures the Government found it necessary to introduce in the interests of national safety—no matter how drastic, no matter how dislocating to civilian life as we had previously known it—the Prime Minister expressed his faith in the patriotism of the Australian people, and his firm confidence that his call would not go unheeded.

The weeks that have passed since December 8, 1941, have not lessened our danger; rather, as the battle area has widened and crept closer to our northern shores, it has been intensified. Australian territory in New Guinea has already been attacked; Australian shipping in Pacific waters is being subjected to continuous hazards; far-reaching decisions affecting Australian co-operation with the other allied nations have been reached, and Australia finds herself called upon to play a vital role not only on the battlefield, but also as a centre of supply in the Pacific war.

With the Pacific war, many of our overseas lines of supply have been cut off or endangered, and therefore it is absolutely essential to conserve the stocks we have now.

It is up to everyone of us, as responsible citizens of a threat-

ened country, to go about our allotted tasks with vigor and courage; to give of our best in the service of our imperilled nation; to give to our elected leaders, with all our strength and will-power, our uncomplaining loyalty and obedience; and to give whatever we have in material resources, in hard work and in sacrifice.

### "FRUIT WORLD ANNUAL."

#### A Valuable Publication.

THE "FRUIT WORLD ANNUAL" for 1942 is a valuable and comprehensive compendium of information for fruitgrowers and all interested in the industry.

Of great importance is the colored chart of 52 of the major insect pests and fungoid diseases affecting fruit and vegetable culture. Descriptions and methods of control are given. There are sections devoted to dried and canned fruits, the citrus industry, fruit packing (illustrated), manuring and the important subject of substitute manures.

A specially valuable feature is the full description, illustrated, of the Wicken's system of pruning fruit trees. This system has proved its value wherever used.

Cool storage is capably dealt with and there are lists of cool stores throughout Australia and New Zealand, also fruitgrowers' organisations in all the States of the Commonwealth. Statistics are given of all the fruits grown in Australia: area, production and value.

With regard to vegetable culture, planting tables are published, also statistics of the interstate imports and exports of fruit and vegetables.

Altogether the 1942 "Fruit World Annual" is a valuable publication and will be kept on file for constant reference.

Copies have been posted to subscribers. Additional copies are obtainable from the Fruit World Pty. Ltd., Box 1944 G.P.O., Melbourne, at 1/2½ posted.



# The Waxing of Citrus Fruits

IMPROVEMENT OF KEEPING QUALITY AND  
CONTROL OF MOULD WASTAGE.

Important Tests by C.S.I.R.

**V**ALUABLE EXPERIMENTS are constantly being conducted by the Scientific and Industrial Research. Their Food Preservation Branch has just issued an important statement relative to the waxing of citrus fruits. Particulars are as follow:—

In America, citrus fruits, particularly Oranges, have been waxed on a large scale for some years and the practice is now well established as one which is essential to the success of the industry.

By waxing is meant the coating of each fruit with a very

thin film of wax which may be applied by any of several methods. The fruit may be passed through a heated chamber into which a fog of molten wax is sprayed; this is known as the "hot fog" process and is covered by patent rights.

The fruit may be passed through a chamber into which a solution of wax in a volatile solvent is sprayed, or as in the "cold slab" method it may pass over revolving brushes which transfer wax to the fruit from a slab of wax held against the underside of the brushes. The other commonly used process

consists of dipping the fruit in an aqueous emulsion of wax which, on drying, leaves a fine film of wax on the fruit.

At the present time in America waxing is mainly carried out by the cold slab method as this is the cheapest process. In California a slab of 120 deg. F. melting point paraffin wax, shaped to fit the brushes is used in both Winter and Summer. The inclusion with the paraffin wax of a proportion of hard wax such as carnauba as is done in the "hot fog" process and as is usual in commercial emulsion improves the lustre and lasting qualities of the film on the fruit.

It is reported that, in operation in America, the cold slab method is the least efficient although the superiority of the fog and emulsion methods is not apparent unless the fruit is shipped to distant markets.

In Australia, a number of citrus processing sheds have waxing plants installed and almost all the waxed fruit is treated by the emulsion or the cold slab methods. The results with the latter method have not always been satisfactory, the general fault being that the paraffin wax used has been too hard for Winter time application.

In one shed in N.S.W. the plant was altered for experimental purposes to enable waxing to be carried out by a modified hot fog method, and the results have been very satisfactory.

Considerable experimental work on the waxing of citrus fruits has been carried out in Australia during the last few years and it has been shown that waxing will considerably improve the condition of the fruit by reducing the rate of shrinkage. This shrinkage is caused by the evaporation of water from the fruit, and in numerous tests which have been carried out some of commercial emulsions have reduced the rate of such evaporation to 60 per cent. of that from untreated fruit. Modified hot fog waxing has reduced the rate of shrinkage to 50 per cent. and some laboratory-prepared emulsions have reduced the rate of shrinkage of Oranges to 40 per cent. of that from untreated fruit without any harmful effects on the flavor.

In experiments with emulsions it has been found that the alkalinity of the emulsion diluted for use varies considerably according to the method of preparation and that, for greatest efficiency in retarding evaporation, the alkalinity of the emulsion should be kept as low as possible.

Oranges are commonly passed through a cleaning bath containing some detergent solution which is usually alkaline in reaction. The use of such alkaline detergents greatly increases the rate of shrinkage of the fruit unless a wash in clean water follows the alkaline bath. When the fruit is so treated the use of some method of waxing is particularly desirable. The effect of some citrus cleaning preparations on the rate of shrinkage is very great and cannot be overcome entirely by subsequent waxing of the fruit. However, there is one commercial preparation available which cleans the fruit very well without increasing wilting.

In the various tests carried out no method of waxing has consistently affected wastage due to mould, and for practical purposes it can be taken that waxing will not reduce rotting of the fruit and may even increase such wastage under certain conditions of operation. On the other hand, there is a definite tendency for spotting in cool storage to be reduced by waxing.

For the control of mould wastage in citrus fruits, dipping the fruit in a 5 per cent. solution

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of borax or in a one quarter of 1 per cent. solution of Shirlan W.S. is recommended. As borax is alkaline, its use increases the rate of wilting of the fruit. If it is rinsed off there is a loss of efficiency. When borax is used it is therefore very desirable that the fruit be waxed afterwards. Shirlan can be added to the emulsion bath, but if the borax is added to the emulsion wilting is increased.

Thus a complete process which will clean citrus fruit and protect it from mould attack and loss of condition requires firstly, passage of the fruit through a detergent solution, which should be rinsed off with water if alkaline, then treatment with a fungicide, and finally waxing.

Waxing is particularly useful in the storage and curing of Lemons and Grapefruit. If the fruit is treated with a fungicide and waxed after picking, the storage life will be considerably prolonged, normal curing will take place and the fruit will remain bright, attractive, and free from serious shrinkage even after long storage.

#### VITAMIN CHART.

The Victorian Central Citrus Association, of 422 Collins-street, Melbourne, is to be complimented on its excellent vitamin chart recently published in colors. The chart depicts the several foods which go to make a normal meal: bread, butter, milk and cheese, meat, eggs, fruit, vegetables, etc., and the need for correct vitamin intake. Oranges supply the needed vitamin C. The chart is issued as a wall sheet and is appreciated by Baby Health Clinics, schools, etc.

Mother: "You were a very tidy boy not to throw your Orange peel on the floor of the tram. Where did you put it?"

Sammy: "In the pocket of the man next to me."

## Citrus Field Day

### CULTURAL AND RED SCALE PROBLEMS DISCUSSED AT MURRABIT, VICTORIA.

Soils — Irrigation — Green Manure Crops.

AT THE CITRUS FIELD DAY held in Murrabit (Vic.) recently, there was a good attendance of growers. The Field Day was arranged by the Murrabit Packing Company (Mr. P. G. Parkes, chairman of directors, and Mr. D. J. Walters, managing director) in conjunction with officers of the Horticultural Division and the Plant Research Laboratory of the Department of Agriculture. Messrs. J. L. Provan, Senior Horticultural Instructor; R. T. Wadeson, Senior Orchard Inspector; C. J. R. Johnston, Assistant Entomologist, and D. D. Brown, Orchard Supervisor, were welcomed by Mr. Parkes.

After Mr. Walters had conducted the party over the well-equipped packing house, a visit was paid to Messrs. Walters Bros.' grove, which created a lot of interest. The trees were well grown and healthy, and although the setting appeared to be light, this was fairly general throughout the district. The past season had been a very good one.

#### Soil Problems.

Mr. Provan gave an address on cultural problems in this district. He pointed out the peculiar characteristics of the heavy alluvial clay soils. Not only was the clay content high, e.g., in the Murrabit clay 57-61 per cent., and in the Benjeroop medium clay—42-46 per cent., but the silt content of both these types was also high, being 18-24 per cent. and 13-16 per cent. respectively. Added to this high clay content, there was also a poor physical texture, largely because the replaceable calcium was low, particularly in the Murrabit clay.

As the physical properties are largely determined by the lime content, it was advisable for growers to continue the lime applications and as gypsum was the cheapest, this form was preferable. The quality of the gypsum is important and care should be taken that it does not contain salt in harmful amounts. Salt was not generally a problem in the Murrabit district, but growers must be watchful for any indications of it, for it may gain entrance either in the gypsum or in the irrigation water.

These soils are generally low in phosphoric acid and the majority have an acid reaction, the range being pH 5.5 to 7.4. They are high in potassium and magnesium with a moderate lime content, while the distribution of nitrogen in the profile is normal—0in.-6in. .09 per cent., 6in.-24in. .05 per cent. The Benjeroop clay is a little higher in nitrogen content.

Mr. Provan stressed the desirability of growers maintaining and improving the physical texture of these soils. In these clay soils, aeration was important and could be encouraged by ploughing and cultivation, proper irrigation practices, bulky organic manures, and applications of lime or gypsum. It was doubtful whether underground tile drains could appreciably improve these soils. More attention to surface drainage would be well repaid.

Cultivation was necessary to encourage water penetration to assist in the establishment of cover-crops, and in the application of fertilizers—particularly superphosphate and in disease and pest control.

The irrigation of the Murrabit soils had always been a problem,

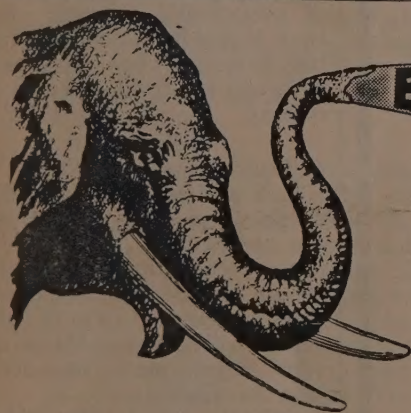
continued Mr. Provan, and growers had attempted many different methods of irrigation in an endeavor to get penetration. In 1939, at the request of the Murrabit Packing Co., an investigation was carried out by officers of the Department of Agriculture, and the results are so important that they will bear repeating. The examination of the moisture content of these soils showed that 93 per cent. of the moisture fluctuations occurred in the surface 18in. and this is the zone where the major part of the trees' root systems are to be found. By a study of the mean moisture values in relation to the wilting point, the maximum inter-irrigation period in Summer was found to be 28 days.

Downwards penetration of irrigation water rarely exceeded 18in., and it reaches this depth in approximately four hours. Prolonged irrigation did not increase vertical soakage, but increased sub-surface spread. The whole surface of the soil should be irrigated, and the multi-furrow system was the most suitable for this condition. Water should not remain on the surface for more than about twelve hours.

The 4 in. post hole digger should be regularly used by the grower who wishes to thoroughly understand irrigation.

#### Importance of Fertilizers.

On the question of fertilizer application, Mr. Provan warned growers of the dangers of adopting practices, which were successful in other parts of the world, without due regard and consideration of the environment and conditions under which they were successful. Even the soils of Northern Victoria vary so much that what is growers some concern because a good fertilizer programme in one part of the citrus growing districts would be either extravagant, or inadequate in another part. The scarcity of sulphate of ammonia as a source of nitrogen for citrus trees will cause growers some concern because



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Extract from "BETTER FRUIT" by Dr. R. L. Webster, Entomologist, State College of Washington, Pullman: CODLING MOTH COVER SPRAYS—"Ever since the imposition of an arsenic tolerance in 1926, and even before that time, investigators have been testing other materials which may be used in place of lead arsenate. Following all these intensive and extensive investigations lead arsenate appears to have certain inherent qualities which place this material foremost as an insecticide for codling moth control."

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To supplement the available sulphate of ammonia supplies, growers will have to make more strenuous efforts to grow heavier leguminous green manure crops. These crops, when well grown, can supply nitrogen equivalent to from 8 to 12 cwt. per acre of sulphate of ammonia.

After a pleasant lunch on the shady bank of the Murray River, Mr. D. D. Brown outlined his views on the defoliation of citrus trees which was so widespread last year. Mr. C. J. R. Johnston delivered an address on the results of the red scale investigations, and then a visit was made to Mr. Bayley Roberts' grove which was in an excellent condition.

Afternoon tea was served by the growers' wives at Mr. McIntyre's grove and votes of thanks were passed to the various lecturers, who suitably responded.

## Drying and Processing Tree Fruits

PEACHES — PEARS — APPLES — APRICOTS —  
PRUNES — TREATMENT PRIOR TO DRYING —  
SULPHURING — CURING.

**A** COMPREHENSIVE STATEMENT on the subject of drying tree fruits has just been issued by the Fruit Processing Committee of the Council for Scientific and Industrial Research. The Committee is constituted thus: Messrs. W. R. Jewell (Agricultural Research Chemist, Victorian Dept. of Agriculture), Chairman; A. V. Lyon and E. C. Orton (C.S.I.R. Research Station, Merbein), C. G. Savage (Chief, Division of Horticulture, N.S.W.), A. G. Strickland (Chief Horticultural Officer, S. Aust.), D. G. Quinn (Viticulturist, Victoria), Secretary.

Apricots, Peaches, Pears.  
1. Introduction.

The fruits sulphured in Australia comprise mainly Apricots, Peaches, Pears and Apples, with limited quantities of Nectarines and Figs (excepting Smyrna), and small packs of Raisins and Sultanas. For sale within Australia and the United Kingdom, there is a prescribed upper limit of 14 grains of sulphur dioxide per lb. for Apricots, Peaches, Pears, Apples and Nectarines, for Sultanas and Raisins the limit is 5½ grains in the U.K. and 14 grains in Australia.

Absorption and retention of sulphur dioxide varies with dif-

ferent fruits and with the variety and maturity of each fruit; the processing procedure should be modified appropriately. The darkening of dried fruits during field processing, or subsequent to packing, is invariably associated with a low sulphur content and is accelerated by a high moisture content. The problem is particularly acute in "moist packed" fruits, which do not retain sulphur as well as the dry packs and consequently require a high initial sulphur dioxide content.

**The Quality of the Fresh Fruit:** The first requirement for a high grade dried fruit is a uniform and high quality fresh fruit. The chief requirements to ensure this are to harvest at the correct stage of maturity, to handle carefully to prevent damage, and to reject or segregate faulty fruit. Picking receptacles should be kept clean and may be lined with clean newspaper, and with soft fruits should be only partially filled to prevent bruising. Rejections are most conveniently made while the fruit is being pitted and should include pieces which are bruised, over-ripe, under-ripe, windfalls, or mechanically injured by agencies such as hail, insect pests, etc.

Apricots should be picked "eating-ripe." Peaches can be improved by picking when firm and well colored and allowing them to stand in cases for further maturity. After one or two days the ripe fruit is picked out for pitting and the remainder left for further maturity.

Pears are picked at the hard stage and ripened in boxes covered to exclude light. When the bulk is mature and yellow it is ready for cutting and sulphuring, although it is usually necessary to keep a proportion for further ripening and to discard withered samples. With all fruits, the opportunity should be taken when pitting or cutting to reject or separate all fruits not reaching the required standard of quality and maturity. Different grades or varieties of fruit should on no account be mixed, examination of commercial samples shows that there is decided depreciation in value when growers fail to grade the fruit prior to processing.

Prunes.

5. Fruit Prior to Drying.

a. Varieties of Plums. While d'Agen and Robe de Sargeant are recognised varieties for prune production, others are known to produce a satisfactory Prune while some are definitely not suitable. From this point of view, Plums may be divided into two classes:—

Suitable for drying: d'Agen, Robe de Sargeant, Splendour, French, Fallenberg (Italian), Imperial and Sugar.

Unsuitable for drying: Golden Drop, Angelina Burdett, President, Giant and Grand Duke.

b. Cultural Methods. Emphasis should be laid on the fact

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### Nicotine Sulphate 40%

Guaranteed 40 per cent.

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that cultural methods play an important part in Prune quality. Although cultural operations are not directly connected with processing, they obviously have a very important bearing on the quality of fresh fruit, and this is a first essential in the production of high-grade Prunes. Particular attention should therefore be paid to pruning, thinning, etc., and to such general cultural methods as are necessary to ensure first class fruit. Under present cultural conditions in some districts it has been noted that there is a marked variation in size, color and sugar content at stage of maturity of the Plum on each tree and that the majority of the Plums at harvest are small and light. A uniformly high quality pack is not possible under these conditions.

**c. Elimination of Unsuitable Fruit in the Field.** The first Plums to ripen are, as a rule, somewhat deficient in sugar. This premature drop of Plums that are colored but are not matured should be cleared from beneath the trees to prevent contamination of mature fruit falling later, and should be disposed of immediately they have been processed.

Apart from these first-ripening Plums, fresh fruit, ready for drying, may be divided into three classes, viz., wilted, or fruit which ripens and wilts on the tree and then drops; full ripe, which has not wilted; and unripe. It has been definitely established that for most varieties the first class of fruit produces the highest quality Prune and, further, that there is a fairly high proportion of unripe fruit in a crop which, if not separated, will materially reduce the general quality of the pack.

Plums should therefore be allowed to ripen and drop from the tree and these should be collected every two or three days. Any shaking of the branches should be very gently performed to avoid the falling of immature Plums. In order to produce a pack of the highest quality it is essential to grade the Plums at harvest into two classes, wilted and full ripe, which should be kept separate, and to discard all other fruit. This initial grading must be done if high quality, with resultant higher prices, is to be obtained.

#### j. Drying.

**a. Dipping Prior to Drying.** The dipping process is by no means standardised, and the best French Prunes are not dipped at all. When dipping is practised, Prunes are dipped as soon as possible after gathering, the usual dip being the caustic one containing 1 lb. soda in from 12 to 30 gallons of water. The correct strength depends on variety, maturity and climatic conditions, and can be determined only by trial. In fact, there is evidence to suggest that a much weaker dip (1 lb. of caustic soda in 50 gallons of water) will give satisfactory results, provided the dip is kept boiling continuously. A constantly boiling dip is essential

and it is generally agreed that it should very slightly crack the skin of most of the Prunes.

Cracking of the skin should be barely noticeable as more pronounced cracking is undesirable. The dip is momentary and fruit should be spread on trays at once. Dips other than the caustic dip have been tried and it would appear that, within limits, the nature of the dip is relatively unimportant, provided the dip is maintained at the boiling point.

**b. Drying.** If the weather be very hot, trays should first be stacked to prevent "case hardening" and "boiling" of the fruit with the loss of juice, after which they are generally exposed to the sun except in very hot periods. Prunes are also dried on single-tier, wire netting racks, in which case they dry more slowly but are not liable to the same degree of damage by rain. Information is lacking as to the optimum moisture content desirable at the completion of the drying period, but

(Continued on page 19)

## Letters to the Editor

### 1942 FRUIT CROP.

#### Acquisition or Pool?

The Editor,  
"Fruit World."

Dear Sir,

The Hon. the Assistant Minister will be hard put to explain just how he can reconcile his statement re looking after the interests of growers and consumers with a subsidy of £1,000,000, and a determination to supply the consumers with cheap fruit at a fixed price, and also direct that huge quantities be distributed free of cost.

The acquisition this year has been placed on a pool basis. The Hon. the Assistant Minister for Commerce is well aware of this.

The first payment to growers is to be 2/4 and 1/8 per bushel for Groups 1 and 2 respectively, and clearly stated any further

payments to be entirely dependent on the pool.

On this basis is it right to allow the Federal Government to step in and fix the retail price to the consumer, direct huge quantities to be distributed free of cost, set up and direct the Federal Board and through them the State Committees.

How long are the growers going to stand and accept this? The Parliamentary Committees' investigation of the 1941 acquisition recommended a continuance during the war on the basis of 1941. With some alterations of personnel (this has been effected) and the elimination of Group 3, as the remuneration to growers was inadequate. Yet this year the only definite payment is to be 2/4 and 1/8 respectively for Fancy Grade, Groups 1 and 2. No one would be optimistic enough to suppose there could be any further payment from £1,000,000. Tasmania and Western Australia could absorb this for fruit which it will be impracticable, if not impossible, to move to the Eastern States and with fixed price and free distribution on the mainland, it would appear as though the growers are to be the benevolent body.

We must have a stated price per bushel at least equivalent to last year.

(This is what the growers asked for and promised to support) and a reasonable assurance of payment for full crop at present on the trees. For the following reasons:—

1. Growers have already incurred cost of production.
2. A certain amount of labor has been available over the production period. But with latest



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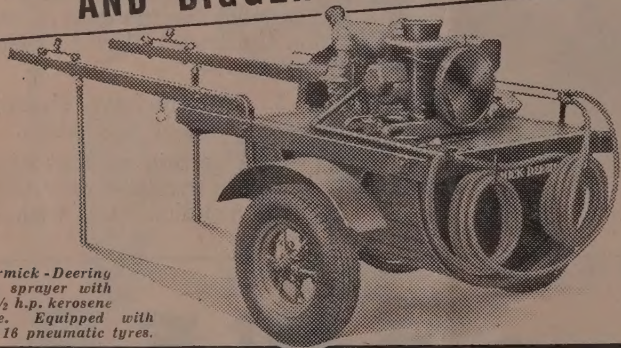
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## LETTERS TO THE EDITOR.

(Continued)

call-up has been seriously depleted.

3. Harvesting (without packing) requires approximately twice the amount of labor as production. Yet, to-day we have a determined and powerful enemy at our shores, with no certainty whether we shall harvest any of our crop.

4. Practically all industries in the Commonwealth have been taken over by the Government and only rural ones are not operating on cost plus basis, even equal cost is vigorously denied them.

Yours faithfully,

D. C. BLACK.

Pakenham Upper, 26/1/42.

The Editor,  
"Fruit World."

Sir,—When a poll of Apple and Pear growers of Queensland was taken as to whether they desired a continuance of Acquisition of their fruit, a majority voted against continuance. In the January issue of the "Fruit World" it is stated that the Queensland Minister of Agriculture (Mr. Bulcock) sought the exclusion of Queensland from the scheme.

Some time back a referendum was taken as to whether the people desired an amendment to the Federal Constitution to enable the Commonwealth to control marketing. By a substantial majority the people of Queensland voted against Government control of marketing, be it by Boards, Committees, Acquisitions, or any other form of Government control.

In the light of these facts it is ridiculous for your correspondent "Queensland Reader," to state that the people do not desire freedom to market.

Yours, etc.,

E. SERPELL,

Hon Secretary, Fruitgrowers and Primary Producers' Defence League of Australia.  
Doncaster, Vic., 17/1/42.

**Delegation:** "A Fruitgrower," Mundaring, W.A., requests to be published the names of the personnel of the Commonwealth Chamber of Fruit and Vegetable Industries who recently conferred with Senator J. M. Fraser, Asst. Minister for Commerce re Apple and Pear Acquisition for 1942.

**Answer:** Those in attendance were Messrs. L. J. Jenkins (N.S.W.) President, H. M. Wade (Vic.), H. Wilson, C. R. Walker, A. C. Ward, W. Musgrove, J. Holmes (N.S.W.); Y. F. Jesser, R. G. Livingstone, L. A. Martin (Qld.); L. G. Heading, E. N. Bigg (Sth. Aust.), and P. S. Macdermott (Sec.). The speakers were Messrs. Jenkins, Walker, Jesser, Wade and Heading.

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## APPLE ROOT STOCKS.

Value of the Siberian Crab Apple.

**R**OOT STOCK TESTS carried out by the N.S.W. Dept. of Agriculture reveal encouraging results from the use of the Siberian Crab Apple. The Senior Orchardist at the Bathurst (N.S.W.) Experiment Farm (Mr. J. D. Bryden), in reporting on the experiments, states that the variety was introduced some years ago from Tasmania and a specimen was grown at Wagga Experiment Farm.

Later the variety was used as a root stock for Granny Smith Apple trees, which were planted with trees of the same variety on other roots, including Northern Spy. Those on Siberian Crab Apple soon attracted attention because of their thriftiness and ability to withstand relatively dry conditions.

Trees of Delicious, Jonathan, Granny Smith, and Democrat Apples, worked on Siberian Crab stocks, were planted at Bathurst in 1932, having been grouped for comparison with the same varieties on Northern Spy.

Continuing, Mr. Bryden states that the sequence of dry seasons have provided a severe test, even for young trees. Trees of all varieties on Siberian Crab stocks have made much stronger growth than the others.

The greatest contrast between effects of the stocks in regard to condition of the trees occurs where Jonathan is the scion variety.

Sparseness of foliage and curling leaves of Jonathan trees on Spy contrast with the dense foliage, and open leaves of the same variety on Siberian Crab. Delicious Apple trees show little variation in condition between the stocks. Siberian Crab seems to be highly compatible with Jonathan, and forms a good union with other standard varieties.

## HOME-MADE GRAFTING WAX.

A recipe for making emulsified grafting wax comes from Florists' Exchange, U.S.A. It is recommended as a paint for tree repair work.

The formula is: Resin, 1 oz.; Lanolin (anhydrous), 2 oz.; bees wax, 3 oz.; linseed oil, 1½ pints (24 oz.), and hot water, 12 oz. (¾ pints). Heat the waxes and oil over a water bath (in a double boiler) and stir until completely dissolved.

Remove the mixture from the fire and while stirring briskly, slowly add the hot water, constantly stirring until the mixture cools and congeals. This will give a Lemon-colored "cream" that is sticky to the touch, but quickly dries when rubbed on the hands.

This emulsified grafting wax will adhere to a wet surface and therefore has the advantage over orange shellac as a cambium paint in tree repair work. The large proportion of linseed oil, on drying, will form a protective coat equal to shellac, and it contains no harmful solvents.



# Apple and Pear Acquisition

FOURPENCE UNIT AS A FIRST PAYMENT.

Queensland "Bitterly Disappointed."

## Other States Enter Protests

The Committee of Direction of Fruit Marketing, Brisbane, sent a telegram to the Minister for Commerce expressing bitter disappointment at the fixation of 4d. per unit as a first payment. The industry in Queensland, it was stated, was established on a basis that the production of early fruit met markets free from competition of Southern States. Queensland had never wanted acquisition. Some growers had suffered heavy hail loss, and the remaining crop was being reduced daily. Unless the unit value was raised to 6d. it was sheer bankruptcy for many growers. Queensland requested either a review of the unit value or exemption for that State.

The Federal Minister replied he could not grant either request.

Mr. B. Flewell-Smith said "the Minister's decision will be a serious blow to the growers in the Stanthorpe district."

Stanthorpe and district growers held protest meetings and decided to send deputations to the Minister of Commerce (Mr. Scully) and the State Minister of Agriculture (Mr. Bulcock). The object is to secure exemption for Queensland or an increase of 25 per cent. on the 1941 rate, the Agricultural Council being requested to make a full inquiry into Queensland's case. **Protests from N.S. Wales.**

At a large meeting held at Batlow a resolution was carried requesting that an advance of 6d. per unit be paid on all Apples and Pears delivered to the Board; 4d. advance per unit to be paid for tree assessed crops only. Other resolutions carried were "that there be a minimum differentiation between tree assessed Apples and Pears and Apples and Pears which had to be harvested for delivery to market of 6d. per bushel.

"That failing the 6d. advance per unit being paid on all Apples and Pears required for delivery, or a guarantee that same will be paid, all growers in N.S.W. be given the opportunity to purchase back their own crops of Apples and Pears."

Mr. H. V. Smith, Chairman of the N.S.W. Committee of the

Apple and Pear Board, said that drought had made conditions critical in the fruit growing industry in N.S.W. It was understood that the Government's decision to make a progress payment of 4d. instead of 6d. per unit had been arrived at before it was apparent that seasonal conditions would develop so adversely. Growers had pointed out they could not carry on without the assurance of a minimum return at least equal to that of last season. The effects of the drought in N.S.W. were now appalling that even last year's rates should be a minimum instead of a maximum in respect of principal varieties. Both Group 3 and unscheduled varieties of last year would receive special consideration by transfer to Group 2—an action that would remove one of the disabilities around which so much controversy occurred last season.

## Early Varieties.

Continuing, Mr. Smith said that coastal growers had made representation (1) For increased rates because of heavy production costs on their early varieties.

(2) Reduced groups necessitated higher returns on bushels.

(3) Smaller sizes (also due to drought) meant lower ratings as the fruit would not grow to the required size for higher rates.

(4) The progress payment at 4d. per unit cut immediate income by a third, but with no assurance that the growers would be paid further. The high market prices justified special consideration.

The Board had acted promptly, stated Mr. Smith, within the limits of its power to ease the situation, and right from the start the delivery for marketing of sizes below the standard minimum had been authorised. Provision had also been made, subject to safeguards, for the issue of permits for N.S.W. growers to dispose of early varieties outside main metropolitan markets.

"The State Committee has asked me to state," continued Mr. Smith, "that it appreciates

the difficulties of the situation. It has made representations to the Board, which is fully aware of the position, and has placed the circumstances before the Minister. I am confident the Government will review its earlier decisions."

## Victorian Protests.

The reduced rates of advances were Apples and Pears under acquisition caused great indignation amongst Victorian growers. Mr. N. Fairless, President of the Shepparton Fruitgrowers' Association, and a member of the Victorian Apple and Pear Acquisition Committee, said it was grossly unfair to expect the grower to carry entire risk of the scheme. Orchardists had to pay award rates and full charges for all commodities and services; instead of estimating what would be a fair price to the growers these unfortunate individuals were the last to be considered.

## Selling Floor in Brisbane.

Regarding a selling floor Mr. Flewell-Smith said that the Board had approached the C.O.D. requesting the use of its facilities and staff to implement the Government's policy of having direct selling floors in each State. There was no suggestion of a monopoly or of the Board floor selling all the fruit. The C.O.D. had no quarrel with the agents with whom it had worked amicably for years. A large panel of agents would be employed to sell Apples and Pears.

In response to requests the C.O.D. had made available its selling floors at Brisbane, Rockhampton, Mackay and Townsville for the sale of Apples and Pears.

## APPLE AND PEAR ADVANCE

### Protest by Growers.

A meeting of representatives of the principal fruitgrowing districts of Victoria met at the C.T.A., Melbourne, on January 15. Mr. G. W. Brown presided. There was a full discussion regarding the rates of advances on this season's crop.

It was stated that last year's basis of 6d. per unit barely covered the cost of production; the reduction to a first advance of 4d. was felt to be wrong in principle as it penalised the growers whilst leaving the various services to the industry untouched. It was noted that the 4d. was a first advance and that the remaining 2d. (to make the unit value 6d. as last season) might be paid later, but growers took the view that they should be assured of the full 6d. because of the steadily rising costs of production, the acute shortage of labor, and the fact that the unit value of 4d. was hopelessly inadequate.

It was decided to immediately approach the Prime Minister, the Minister for Commerce and Federal Members of Parliament, requesting advances on last year's basis at least. An increase on last year's basis had been hoped for.

## METROPOLITAN GROWERS.

**A**T a largely attended meeting of metropolitan fruit-growers held at Vermont early in January, Mr. F. G. Beet presiding, the need was stressed for the inauguration of a hail insurance scheme on the lines set forth by the Joint Parliamentary Committee. A resolution was carried accordingly and it was decided to approach the Federal and State Governments, also Apple and Pear Marketing Board, in this connection.

It was reported that many growers had suffered severe losses through the hailstorm in December.

Col. Ryan, M.H.R., said he would do his best to have the hail insurance scheme brought into operation this season.

Mr. F. Moore said that metropolitan growers deserved special consideration under the acquisition plan for larger payments for their produce: their efforts in establishing cool stores had assisted in bringing stability to the whole industry.

Mr. H. J. Noonan, Mr. G. A. Sheehan, and others, spoke in support. Messrs. Moore and Sheehan were appointed to interview the Minister of Commerce on this matter, also the question of hail insurance.

Mr. Beet was accorded a special vote of thanks for his untiring services on behalf of growers.

## BRISBANE AGENTS IN OPPOSITION.

There is strong objection in Brisbane to the proposals for the C.O.D. to act as agent for the Apple and Pear Marketing Board in Brisbane. The Queensland Chamber of Fruit and Vegetable Industries state that fruit agents in Brisbane are in a position to render the best service to the Commonwealth Government; they had capably co-operated in the acquisition plans in the past and were willing to do so in the future. Twenty returned soldier fruit agents sent a letter to the Prime Minister opposing the new 1942 plans. Agents who are members of the Queensland Chamber of Fruit and Vegetable Industries signed a statement that they would not enter individually into negotiations to act as selling agents under the present proposals, and that if any agent were approached he would refer the matter to the Chamber.

## TASMANIA SEEKS RESTORATION OF 6d. UNIT VALUE.

At a meeting of over 200 orchardists held at Huonville in mid-January it was decided to approach the Minister for Commerce urgently requesting the payment of the full unit value of 6d.

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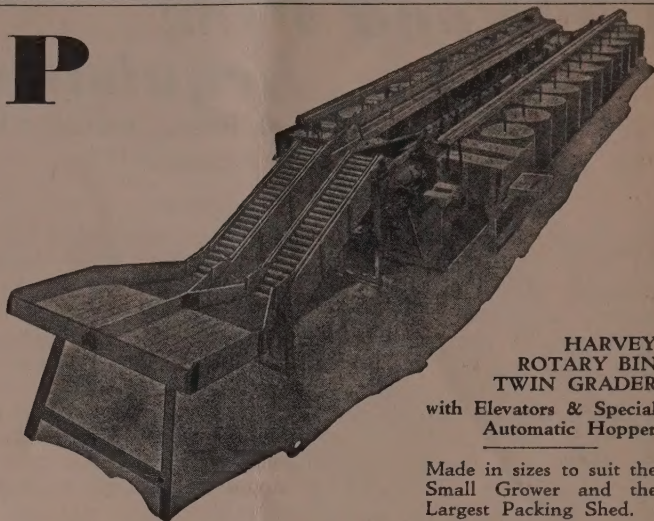
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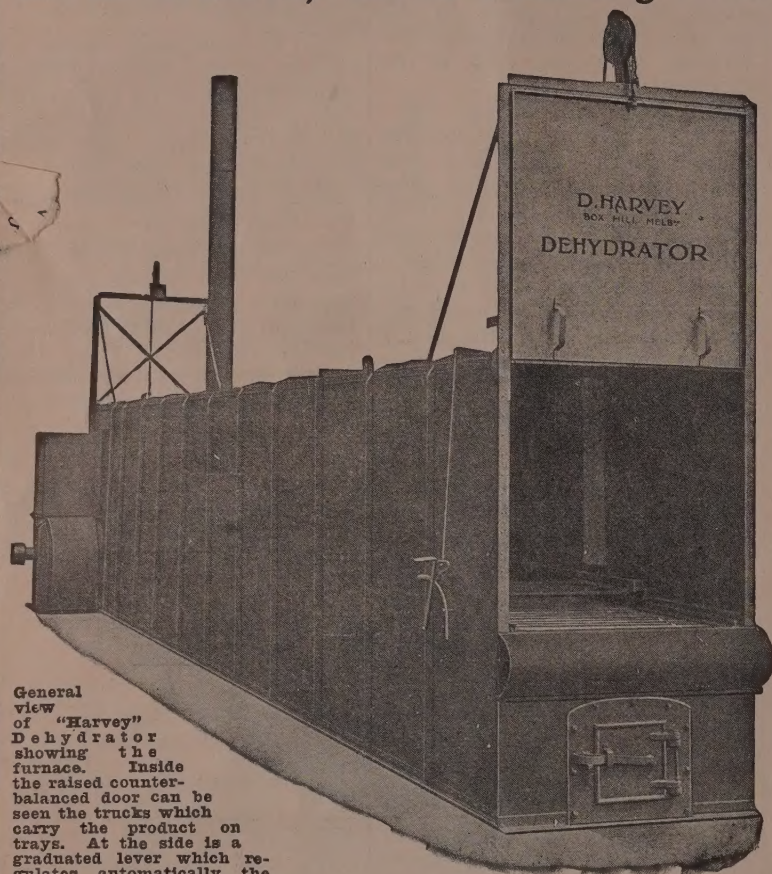
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General view of "Harvey" Dehydrator showing the furnace. Inside the raised counter-balanced door can be seen the trucks which carry the product on trays. At the side is a graduated lever which regulates automatically the dry and moist air. The blower and stack are shown in the distance.

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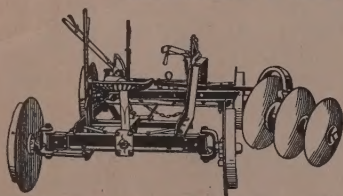
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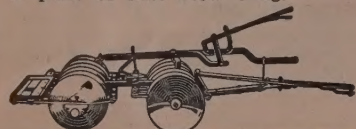
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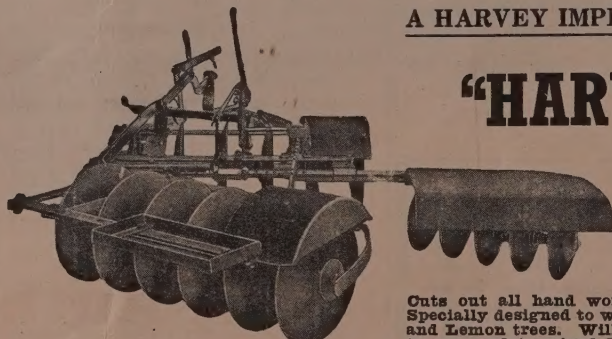
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"HARVEY" PATENT OFFSET TANDEM DISC CULTIVATOR: Cultivates right up to the butts of the trees or vines while the Tractor is driven right out in the middle of the row. Proved to be an excellent machine for deeply cultivating heavy irrigation land.



bearing limbs without injuring the fruit or fibrous roots. Cuts out all weeds without clogging.

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Cuts out all hand working under citrus trees, and keeps the ground level. Specially designed to work right under the limbs up to the trunks of the Orange and Lemon trees. Will lift limbs loaded with fruit off the ground, cultivating to any predetermined depth, and then gently putting back in position the fruit-

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# The Storage of Apples

Respiration — Effect of Temperature and Atmosphere —  
Dipping Emulsions — Maturity and Prompt storage  
— Storage Temperatures Differ for Varieties — Types  
of Wastage.

Valued Tests by the Division of Food Preservation Council for  
Scientific and Industrial Research.

## Fruit Respiration.

IT IS ESSENTIAL to realise at the outset that fruit is living material and as such is continually respiring and losing water in the form of water-vapor. The process of respiration involves the taking in of oxygen from the air, combining it with carbon, which in the case of fruit comes principally from the sugar and other carbohydrate reserves, and giving off carbon dioxide in approximately equal amount. The carbon dioxide given off can be collected and measured and the rate of carbon dioxide production is a measure of the activity of the life processes in the fruit and is the most accurate measure of the effect of temperature and treatments on the storage life of fruits. The process of respiration is exothermic, that is, heat is given off. After the sensible heat or initial heat due to the temperature of the fruit is removed the main work in cool storage is in removing this respiratory heat which is being constantly produced by the stored fruit.

## The Effect of Temperature and Composition of the Atmosphere on Metabolism.

The efficiency of storage is measured by the degree to which it slows down the life processes, i.e., the metabolism, and thus delays ripening without otherwise injuring the fruit. After harvesting the life of the fruit is sustained on its own food reserves and there is thus a gradual loss of these during storage.

For every 18 deg. F. reduction in temperature the rate of ripening is slowed down to about half and the storage life is approximately doubled.

The composition of the atmosphere also has an important effect on the rate of the life processes of the fruit.

Until recently it was thought that the nearer the composition of the atmosphere was to that of fresh air the better it was for the fruit. It has been found, however, largely as a result of the pioneering work carried out in England, that if the carbon dioxide content of the storage atmosphere is allowed to rise to several per cent., and the oxygen content kept correspondingly low the rate of ripening at any temperature is about half of that in ordinary air. By a combination of both temperature and atmosphere control — "refrigerated gas storage." fruit can often be kept much longer than in ordinary cool storage and the green color and

firmness retained to a remarkable degree.

## Skin Coatings.

More recent work has shown that thin films of protective materials, applied by dipping the fruit in emulsions or solutions of waxes and oils, control the composition of the atmosphere inside the fruit itself and greatly reduce the loss of water. Thus the storage life of the fruit is increased and its condition improved by the great reduction in shrivelling.

The effect of skin coatings is being intensively studied at the Food Preservation Laboratories at Homebush, N.S.W., and we have demonstrated the benefits of their use and obtained much fundamental information concerning fruit metabolism. The commercial development of skin coatings would enable Apples to be held much more successfully in common storage.

## Maturity at Picking.

The stage of maturity at which the fruit is picked has an important effect on its storage life and quality. Immature fruit has the longest potential life but ripens to poor quality and is liable to the rapid development of particular disorders of which bitter pit and superficial scald are the most important. Over-mature fruit has only a short potential life, as the ripening processes are well on their way to completion and such fruit is liable to particular disorders of which breakdown is the most important. More mature fruit

is also more susceptible to rotting and in Jonathans to soft scald.

It is difficult to define the optimum stage of maturity at which fruit should be picked for storage, but there are several indications and tests by which the grower can be guided. The most useful indication is probably the change in ground color, which during maturation changes from the full green of immaturity to the full yellow of ripeness. Generally speaking, for colored varieties, the ground color should be yellow-green, whereas for green varieties in which the retention of green color is important the ground color should be fairly green.

## Prompt Storage.

PROMPT STORAGE after picking is essential for all those varieties which are not very susceptible to superficial scald. The latter disorder can be considerably reduced by delay before storage. The only important N.S.W. variety which need not be placed in store as soon as possible is Granny Smith, which is commonly delayed for two to four weeks before storage to control superficial scald.

Prompt storage is particularly important in the cooler districts for short-keeping earlier varieties like Jonathan where two to three days' delay at the high temperatures often prevailing at picking will greatly shorten the storage life.

In this connection, too, picking the fruit while hot should be avoided and the fruit should be cooled down overnight before being placed in store. Taking advantage of the cooler night temperatures to reduce the sensible heat due to the temperature of the fruit reduces the load on the refrigeration plant and enables the fruit to be brought down to the storage temperature more quickly.

## Temperature of Storage.

In the past it has generally

been considered that a temperature of 34 deg. F. is the most satisfactory for Apples. Experimental work and recent commercial experience has shown that best results are only obtained when different temperatures are used for different varieties.

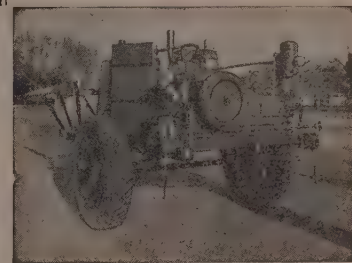
## Granny Smith.

Generally speaking, the best temperature is 33-34 deg. F. but from our experiments fruit which is required to be stored until the end of the year is better picked a little later and stored at 32 deg. F. If fruit is picked at the right time a long delay is generally not necessary to control scald.

## Jonathan.

The most satisfactory schedule of temperatures for Jonathan is 36-37 deg. F. for a period of six weeks and then 32 deg. F. for the rest of the storage period. By this means a compromise between control of soft scald and control of Jonathan spot is aimed at and the maxi-

## — THE — BAVE-U POWER SPRAYER



All models can be fitted with  
pneumatic tyres at little extra cost.

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MADE IN TASMANIA

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In the following Sizes and Quantities:—

### DUMP CASES—

SIDES (Plain or Vented)	17 x 14	500's
	17 x 13	500's
	17 x 8½	1,000's
	17 x 8	1,000's

TOPS AND BOTTOMS

### CANADIAN CASES—

SIDES	17 x 10	1,000's
	17 x 10½	1,000's
	17 x 11	1,000's

TOPS AND BOTTOMS

### PEARS—

SIDES	13 x 6	1,000's
TOPS AND BOTTOMS	13 x 12	500's

Also Combination Packs of:—

DUMPS	CANADIAN	PEARS
(500 17 x 13)	(500 17 x 10)	(334 13 x 6)
(500 17 x 8)	(500 17 x 11)	(334 13 x 12)



## As you make your bed

**"AS you make your bed so must you lie on it,"**  
says the Proverb.

True enough and, of course, the proverb works both ways. The man who *neglects* to make provision for the future is likely to have a hard bed in his old age, but the man who *makes* provision *can* enjoy the present without fear of the future.

In 1890 a certain man of 21 made up his mind that he would build up a Security Fund for himself and the girl who was to marry him. He became a member of the A.M.P., and took out a Policy for £1,000, which called for an investment of £19/14/2 a year, equal to 7/7 a week.

Over the intervening years his family has been protected for an increasing amount against the risk of his death. Bonuses to the tune of £1,668 have been added to the £1,000, bringing his total security up to £2,668. *All obtained by the simple investment of 7/7 a week.*

It is open to every man in good health to make this sort of bed. Ask that we send you a free copy of a book called "Peace of Mind." It points the way to Happiness.

## A.M.P. SOCIETY

Branch Offices at Melbourne, Brisbane, Adelaide, Perth, Hobart, and Canberra (A.C.T.).

District Offices throughout all States.

New Zealand Office: Customhouse Quay, Wellington.

mum cool storage life is obtained.

Delicious.

For this variety, a temperature of 32 deg. F. is desirable. If immature, they will scald to some extent, but if picked at the right stage of maturity they are much better at 32 deg. F. than 34 deg. F., and they retain quality better and will keep longer. There is less breakdown and mould at 32 deg. F.

Democrat.

If picked at right maturity a temperature of 32 deg. F. is best, but if immature this variety is liable to scald. There is less breakdown and mould at 32 deg. than at 34 deg. F.

Rome Beauty.

If picked at right maturity a temperature of 32 deg. F. gives good results as there is less mould and breakdown.

London Pippin.

If picked at right maturity, 32 deg. F. is satisfactory; there is less mould and breakdown.

Romes at times develop superficial scald even in the commercial picking and there is generally somewhat more scald at 32 deg. F. than at 34 deg. F. With the last five varieties, scald in air stored fruit can be satisfactorily controlled by the use of oiled wraps alone.

Types of Wastage.

**Granny Smith** — immature fruit—superficial scald; bitter pit; lenticel blotch. Superficial scald worse at lower temperatures.

**Overmature fruit** — breakdown; late scald; core flush; worse at higher temperatures.

**Jonathan**—immature fruit—bitter pit; sometimes lenticel blotch; occasionally superficial scald.

**Mature fruit**—more soft scald and breakdown.

Jonathan spot can develop in all pickings but there is usually more in the more mature fruit and in fruit of smaller size.

There is generally more breakdown at the lower temperatures and most soft scald at 32 deg. F. Jonathan spot and mould increase with rise in storage temperature.

**Delicious**—immature — bitter pit and sometimes superficial scald. Bitter pit not usually serious.

**Overmature**—breakdown and often much mould; more scald and less breakdown and mould at lower temperatures; Delicious also liable to mouldy core, which is increased at the higher temperatures.

**Democrat**—immature — superficial scald—sometimes serious, bitter pit not very common.

**Overmature** — breakdown severe in large fruit, occasionally soft scald.

**Romes**—immature — superficial scald, sometimes bitter pit.

**Mature**—breakdown and soft scald.

**London Pippin**—immature — bitter pit; some superficial scald.

**Mature**—breakdown.

Rots.

All varieties are liable to rotting, but susceptibility to rotting increases with maturity and also with temperature.

We have consistently observed more mould in fruit stored at 34 deg. F. than at 32 deg. F., particularly after two weeks' post storage.

If fruit is picked soon after rain it is more susceptible to rotting.

From storage experiments with Apples carried out at Homebush over the last two years it has been shown that rotting can be an important source of wastage in stored Apples and has often been responsible for more than half the total wastage recorded. Rotting of Apples follows injuries to the skin and our experience shows that in order to reduce wastage careful handling is just as important as it is with other fruits.

## FRESH U.S.A. APPLES REPLACE DRIED APPLES FOR BRITAIN.

The U.S.A. Government, being unable this season to buy dried Apples in any amount directly from California producers, who preferred to sell to packers, is expected to try again to buy from packers at prices which it considers to be reasonable. It recently turned down all packer bids on dried Apples (states the "Pacific Rural Press").

Meanwhile a surprising condition has arisen. The number of steamers and the frequency of sailings in the Atlantic lend-lease service has improved to a point where this Government occasionally has more space to fill than it has available tonnage in hand. So it has been filling in with fresh Apples.

"How old are you, little girl?"

"Five, ma'am, and mother says if I'm good and eat my Prunes and rice pudding I'll be six next year."

## Producers' Co-operative Distributing Society Ltd.

Are now paying a Bonus of 15% on all Commissions charged to regular clients of the Fruit & Vegetable Section for year ending Sept., 1938

Send Your Consignments

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MELBOURNE & SYDNEY.



# Cool Storage Notes

## OVERHAULING THE COOL STORAGE PLANT.

**I**N FRUIT COOL STORES all the machinery and plant should be thoroughly overhauled to ensure that it is ready for the coming season. The services of a competent refrigerating engineer will be necessary to carry out an inspection of the power plant, ammonia compressor and condenser pump, and to undertake the necessary repairs and replacements of wearing parts.

The following points, in particular, should be given attention:—

1. The packing in the compressor gland should be examined and renewed if it is found to be faulty, as this gland, when neglected, is a potent source of leakage of ammonia.
2. A spare set of compressor valves should be always on hand, as the valves in the compressor may require replacing during the busy season.
3. The main compressor stop valve seatings, spindles, and gland packing should be inspected.
4. The ammonia expansion valves must also be examined, as these valves are being operated daily throughout the year.
5. The ammonia compressor should be scraped of all loose paint and rust, and be given a coat of paint. This will protect the machine from rust and improve the appearance of the plant.
6. Belting used for power transmission should be overhauled and repaired as a safeguard against stoppage during the busy season.
7. Air circulating fans should be examined, cleaned, and painted.
8. Line shaft bearings should be inspected, cleaned out, and refilled with oil. A spare set of these bearings should be on hand for use in an emergency.
9. Repairs and renovations to the ammonia condenser are always necessary at the end of a season's run. All old paint, scale, and rust should be chipped and scraped from the metal, and the condenser painted with a reliable brand of anti-corrosive paint.

10. Expansion coils in dry batteries and expansion piping placed near the walls or ceilings of cool storage chambers should be cleaned of rust and scale, and then given a coat of aluminium or other anti-corrosive paint.

11. Wet battery coils and brine distributing trays should be thoroughly examined. If the brine solution is distributed over galvanized iron trays placed on the top of each coil, these trays should be carefully examined, as they may require renewing, particularly where the trays have been in use for a number of years.

12. The ammonia pipes of a wet battery should not be allowed to become dry after the plant has been shut down at the close of the season. During the shut-down period the brine circulating pump should be started and run for a few minutes twice each week. When this is carried out a coating of calcium brine solution will protect the pipes from corrosion.

### Repairs and Renovations.

Before undertaking renovations and repairs to the storage chambers, the thermometers used for registering cool storage chamber temperatures should be removed to the office for safety as they are easily damaged, but not so easily replaced.

Faulty lining timber or insulating material that has deteriorated from damp conditions should be removed and replaced. When carrying out repairs of this nature, care should be taken to lap and thoroughly seal the moisture-proofing material between the lining timbers. When repairs have been completed, the interior walls and ceilings of the chambers should be painted with aluminium paint or white-wash. Chamber doors should be examined and the padding repaired, and door fasteners and hinges should also receive attention.

If the foregoing points are given careful attention, the refrigerating plant and cooling equipment should give little trouble, if any, and operate with a minimum of attention during the coming season. — A. A. Powell, Cool Storage Officer, in "N.Z. Jour. Agric."



Apple pickers at work in a West Australian orchard.

### DIPPED APPLES MAY PROVIDE SOLUTION OF MANY COOL STORE PROBLEMS.

Demonstrations of a method of treating Apples in order to lengthen their storage life were given last month at East Malling Research Station and Long Ashton Research Station.

The method has been under investigation by the Department of Scientific and Industrial Research. Before putting into store the Apples are dipped in an oil emulsion.

Further details will be followed with very great interest.

For some time experiments in waxing Apples have been carried out in the United States. A recent note describes such experiments at Summerland, British Columbia. In these the wax has consisted mainly of carron oil and paraffin with the addition of an emulsifier. Dipping of the Apples was carried out at a temperature of 105 deg. F. and the fruit was dried on newspaper.

Waxing was done within 48 hours of picking and wrapping and storage was done within 24

hours of waxing, the temperature of the storehouse being 33 deg. F.

It appears that waxing reduced shrinkage of the fruit under conditions of low humidity, but not under conditions of high humidity. Flavor was not appreciably affected and the saleable period of the fruit was prolonged after removal from store. — "N.Z. Orchardist."

### GIFT OF APPLES AND PEARS.

#### Arrangements in N.S.W.

Gifts of cases of Apples and Pears were now possible in N.S.W., according to a statement by Mr. H. V. Smith, Chairman of the N.S.W. Committee of the Apple and Pear Marketing Board. Only single cases will be accepted by the Railways, and before despatch growers must obtain a permit from the district representative of the Board. An undertaking must be given that the fruit is not for sale.

### Notice to Orchardists

MAKE BIGGER PROFIT BY CUTTING DOWN WASTE.

**TWIN PURPOSE FRUIT PICKING BAG** revolutionises picking.

Grade fruit when picking. Save double carting, handling, bruising. Nine big improved features. Write Inventor—

**STANLEY FISHER,**  
Capel, W.A.

Enclose stamped addressed envelope for full particulars, testimonials.

### PERSONAL.

Mr. J. Small, of Wm. Cooper & Nephews Pty. Ltd., and well known to orchardists in all parts of New South Wales, is in uniform. A returned soldier, he has been called up for service with a garrison battalion, of which he was a reservist, and is now Corporal Small.



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British Empire of

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Inks & Acme Stamp Pads.

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# TASMANIA

Good Crops of Apples Developing — Pears Light — Labour, Transport and Case Problems — Cover Crops — Growers and Acquisition — More Canning and Drying — Waxing Apples.

(By Our Correspondent.)

**D**URING January the Tamar Valley has had serviceable rains which have benefited the fruit crops immensely and all varieties are growing well and are fairly free from black spot (with a few exceptions). Codling moth is still rather troublesome and canary fly and red spider are showing in some places. The crop will average up to normal.

In the Southern areas most of the orchards look well and are carrying average crops of most varieties.

Democrat is the only variety that appears to be light all round. Cleos. and Jonathans are heavy to medium, C.O.P. are heavy, also G. Smith, and as a lot of re-worked and young trees are coming into bearing the total should increase considerably. Sturmers seem to be heavy in places and should average a normal crop. Delicious are also a fair crop and here also a lot of re-worked and young trees are coming into bearing.

The Pear crop is rather patchy and I think with the exception of Packhams, will be lighter than last year.

In spite of cold squally weather through January, codling moth is rather plentiful, although most growers sprayed carefully for it.

Canary fly and red spider do not appear to be showing up much yet as weather conditions have not favored them so far. The fruit is well up to size for the time of year and given a fair rainfall should pick a good percentage of larger sizes.

Many orchardists are getting ready to sow green crops with the last Summer cultivation.

Beans, lupins and a mixture of oats and peas appear to be the favorites for the purpose.

## Labor Shortage.

Considerable anxiety is felt concerning the harvesting of the crop as labor is so scarce that some of the central sheds may not be able to open, and the growers are equally short handed. Early varieties are now on the local market, and some Beauty of Bath brought up to 16/3 per case, which must be nearly a record for this variety in Tasmania. Gravensteins are ripening rapidly and Worcesters are not far behind.

## Transport Problems.

Transport is becoming very difficult as the lorry services have been considerably curtailed and growers have not as a rule got suitable horse equipment to cart to jetties, coolstores and rail as the advent of the motor lorry made them unnecessary.

## Canning and Drying.

All factories are beginning canning and drying Apples as soon as the fruit is fit, and it is expected the quantities processed will be larger than last year. The canning factories usually begin on Tasman's Pride and Duke of Clarence, but the Sturmer seems to be the most suitable.

## Waxing Apples.

Interest is being shown in waxing as a means of prolonging the life of Apples, I understand that the fruit is dipped in a combination of alcohol, castor oil and shellac, this is designed to prevent evaporation. I am told that it is quite successful with some varieties, but that others do not do so well. No doubt further experiments will improve on present methods. It should help to lengthen the season for shed-kept fruit and relieve the cool stores to some extent.

## Small Fruits.

The small-fruit growers have had difficulty in getting their crops picked, the windy weather damaged Raspberries and Logan-

berries to some extent and some got overripe through insufficient pickers, so many growers will have a disappointing yield.

## 1942 Acquisition.

The terms of the 1942 Acquisition are not yet available, but no doubt will be published soon. From rumors that are current it is expected that the grower will have a very lean time even if he can carry on at all.

The gravity of the war position overshadows all our other troubles.

The

## case material problem

remains acute and prices go upward ever upward and ultimately all these increased costs come off the producer's ever decreasing margin of profit. Later, no doubt this will lead to permanent shortages of primary produce and increased cost of living, but in the meantime the primary producer suffers.

## TASMANIA.

Crop Prospects: Apples 6,345,750 Bushels; Pears, 381,620 bushels.

## Apples.

**T**ASMANIA'S average potential normal yield is computed at 6,472,000 bushels. The latest estimates from the Tasmanian Dept. of Agric. give the following forecast of the 1941-42 yield.

Apples: Granny 282,140 bushels, Demo. 505,100, Del. 121,140, Crofton 142,900, Jon. 960,850, Yates 6,270, Rome 27,630, Worcester Permain 73,900, C.O.P. 205,100, Cleo. 725,650, Sturmer 1,716,100, Geeveston Fanny 116,875, Scarlet 426,000, Alf. 133,550, Duke of Clarence 70,400, other varieties 832,150. Total 6,345,750.

With Pears the average potential normal yield is 435,000 bushels. This season's crop prospects are for a total of 381,620 bushels, made up as follows:—

Pears: Winter Coles 131,700 bushels, W. Nelis 16,670, Packham 18,620, Jos. 15,170, Anjou 5,600, Comice 14,800, Glou Morceau 20,490, B. Bosc 56,700, other varieties 101,870.

Asylum patient, meeting new superintendent: "Who are you?" "Why, I'm the new superintendent — I'm in charge here now."

Hah — it won't take them long to knock that out of you! I was Julius Caesar when I first came here."

## NEW SOUTH WALES.

### Proposed Voluntary Fruit Growers' Central Organisation.

Efforts are being made to establish a Central Fruitgrowers' Association in N.S.W. on a voluntary basis. The abolition of the orchard tax was a serious blow to the N.S.W. Fruitgrowers' Federation.

The President of the Federation (Mr. F. B. McKenzie) has appealed to growers to support the proposed establishment of a central organisation on a voluntary basis.

He states that a fruit industry conference may be called to consider further organisation and method of finance. In the meantime, the central office is being maintained. Funds are sufficient to keep the door open till March, but it is hoped that sufficient money will be secured to hold the organisation together till the end of 1942, at least.

### DOYENNE DU COMICE PEAR "The Most Expensive Fruit."

Australian Comice Pears won renown and secured high prices in London before the war. This variety is also appreciated in U.S.A., as will be noted from the following interesting paragraph from the "Pacific Rural Press."

"Frankly advertised as the most expensive fruit on the market, Comice Pears are now available in some of the leading department stores of the Los Angeles area. They are marketed by the Santa Clara Pear Association, a co-operative association of growers. Heretofore the Comice Pear has been exported to Europe at premium prices for the relatively limited production. With exports now but a memory efforts are being made by the growers' organisation to secure satisfactory distribution in southern California and elsewhere, it being suggested that Comice Pears make a distinctive holiday gift in their attractive packages.

"The Comice Pear is described as the perfect fruit—"Fruit of Kings," with flavor that is out of this world.

"Not new, it was first grown in California in 1850, having been imported from France."

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Telegrams: Austin Fruit.

## SPECIAL NOTICE TO FRUITGROWERS

In response to numerous requests from growers for information as to who are members of the **WHOLESALE FRUIT MERCHANTS' ASSOCIATION OF VICTORIA**, the following list is given. All are members of the above Association, and are registered firms carrying on business in the WHOLESALE FRUIT MARKET, MELBOURNE. (All Members under Fidelity Bond)

Stand Numbers are as indicated in Parentheses.

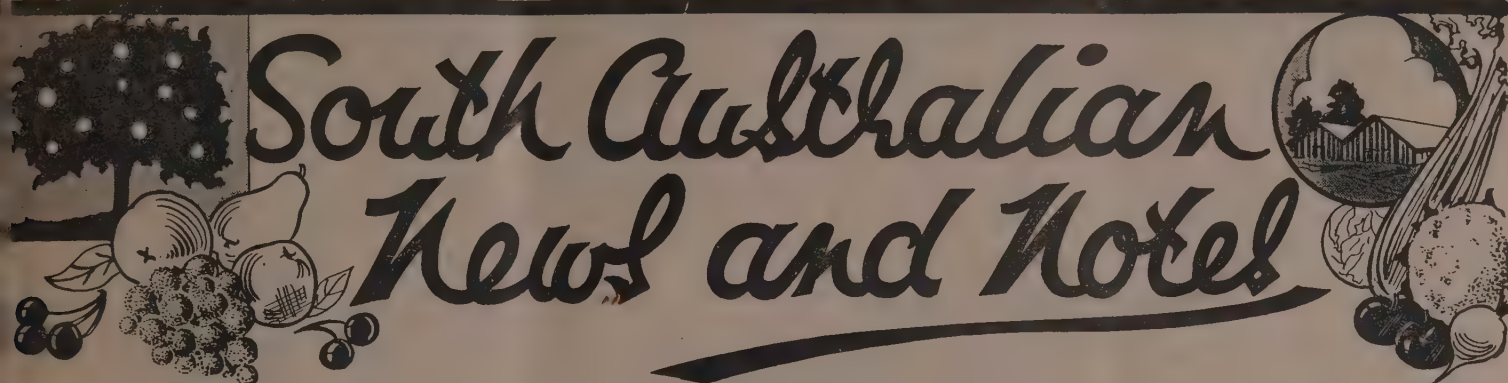
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H. L. E. LOVETT & CO. (23).  
A. E. PITT (14).  
J. DAVIS PTY. LTD. (8).  
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SILK BROS. PTY. LTD. (24-25).  
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GOLDEN VALLEY FRUIT CO. PTY. LTD. (15).  
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H. M. WADE & CO. (21).  
DAVID SMITH PTY. LTD. (3).  
SILBERT SHARP & DAVIES PTY. LTD. (17).  
WATKINS FRUIT COMPANY PTY. LTD. (5).  
G. WOOLF & SONS (29-30).

Correspondence is invited by the Association.

E. CORNISH & SONS (5).  
J. HYMAN & SON (51).  
HERBERT WILSON PTY. LTD. (10).  
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YEE HOE LOONG & CO. (32).  
H. LOUEY PANG & CO. PTY. LTD. (4).  
WING YOUNG & CO. (38).  
D. MENTHPLAY & CO. PTY. LTD. (27).  
PRICE & KING PTY. LTD. (2).  
REGAN & KENNY (Successors to Wm. Sweeney) (33).

Office: 21 Wholesale Fruit Market, Queen St., Melbourne, Phone: F 4866.





# South Australian News and Notes

Official Reports and Notes of the South Australian Fruitgrowers' and Market Gardeners' Association

## A. Fruitgrowers' and Market Gardeners' Association Incorp.

The Executive Committee meeting of the S.A. Fruitgrowers' and Market Gardeners' Association Inc., was held on Friday, January 30, 1942, at 10.30 a.m. The Vice-President (Mr. R. Cramond) occupied the chair. The members present were as follows:—Messrs. R. B. Pritchard, B. Pfeiffer, J. P. Kerber, G. Schultz, C. W. Giles, E. L. Es, G. Jennings, J. D. Yeatman, S. M. James, R. G. Hannard, W. J. Bishop, L. G. Pethick, Turner, L. J. Wicks, A. E. Maley, O. Essalbach, A. J. Holmer, N. T. Hobbs, H. B. Robson, J. B. Randell, W. H. Ind, H. Wicks, G. H. Sharpe, A. O. Jensen, A. Floyd, M. J. Vick and A. G. Strickland.

**Apologies Received:** Messrs. Winsler, H. W. Parsons, A. Clifford, F. F. Redden.

Minutes of last regular meeting and also special meeting held on January 6, were read and confirmed.

### Correspondence.

1. Letter from the Premier re Daylight Saving.

2. Letter from the District Engineer, 4th Military District, setting out that foreign, managers and working principles in market gardens and orchards are in a totally reservable class and therefore exempt from military training.

3. Letter from the Australian Broadcasting Commission stating that it would be impossible to revert back to the old time of the broadcasting of the midday overseas news services.

4. Letter from the Minister of Agriculture, stating that there is no statutory authority or financial provision for the payment of compensation to growers who have experienced loss to their crops as a result of the recent storm damage.

5. Letters (2) from the Fruit Industry Sugar Concession Committee in connection with processing prices, also circular setting out processing prices for the 1942 fruit processing season.

6. Letter from the Cheer-up Society, expressing the gratitude of the Society to members of the Association for assistance given in connection with the Opportunity Market held by that Society.

7. Letter from the Women's War Service Council advising that female labor would be available for market gardeners until the 2nd or 3rd week in February.

8. Letter from the Adelaide Electric Supply Co., stating that it was not the intention of the company to change over the two-rate power meters to conform with Daylight Saving, except in cases where difficulty occurred.

9. Statement from the Department of Agriculture setting out codling moth lure records at the Blackwood Orchard as at January 26, 1942.

Resolved that correspondence be received and dealt with.

Mr. N. T. Hobbs moved: "That as a reply from the Australian Broadcasting Commission was unsatisfactory from the South Australian standpoint the matter be taken up further through the Premier." Seconded Mr. H. B. Robson. Carried.

### Sectional and Branch Reports.

**Fruitgrowers' Society:** Mr. W. J. Bishop reported that business was naturally limited owing to buying difficulties, but the turnover generally was satisfactory.

**Celery Section:** Mr. H. J. Hollister reported that the first committee meeting for 1942 had been held during January, when Mr. A. R. Martin was elected as chairman. Consideration had been given to the many problems confronting celery growers and a general circular had been forwarded to all members outlining various points for consideration.

**Cherry Section:** Mr. W. J. Bishop reported that the season had now finished. Markets towards the end of the season had weakened owing to seasonal conditions having an adverse effect upon the fruit, but although the season was not up to expectations it had panned out fairly well.

**Citrus Section:** Mr. O. Essalbach reported that citrus fruits were now in short supply, and the recent rains had been of great benefit to trees.

**Apple and Pear Section:** Mr. W. J. Bishop reported that at the request of Mr. J. B. Mills, Chairman of the Australian Apple and Pear Board, a few Apple growers had gathered to discuss matters pertaining to Apple and Pear marketing in South Australia during 1942. Subsequent to this meeting a general meeting of Apple and Pear growers had been called, and the meeting resolved in favor of a continuation of licensed grower sellers in the markets as in operation during 1941.

**Soft Fruit Section:** Mr. L. G. Pethick reported that the market for Peaches was very steady and Nectarines now were making their appearance on the market. He urged growers not to market Nectarines unless they were fairly mature. He also stated that the section did not consider it advisable to put up Peaches loose during the war as suggested by the last Executive meeting.

**Cudlee Creek Branch:** Mr. R. B. Pritchard reported that the Cudlee Creek Store would soon be starting its Apple season.

**Paracombe Branch:** Mr. A. Brealey reported that the Paracombe Cool Store was not yet operating for the 1942 season.

**Onkaparinga Potato Branch:** Mr. L. B. Pfeiffer reported that crops were now looking very well following the recent rains which had been of great assistance. It is estimated that the acreage this year in the Onkaparinga Valley is 25 per cent. less.

**Military Supplies:** The Secretary read a letter from the Assistant Director of Supplies and Transport of the Military District, seeking the co-operation of the Association in the matter of military supplies of fruit and vegetables, and it was resolved that a committee comprising Messrs. L. J. Wicks, N. T. Hobbs and L. B. Pfeiffer meet to fully investigate the request.

**Adverse Publicity:** Mr. N. T. Hobbs pointed out that recently adverse criticism had been directed at the industry generally through the press, and he moved: "That a statement be given the press refuting statements made." Seconded Mr. J. Turner. Carried.

**Country Hawkers:** It was pointed out that as from February 1, country hawkers were to be put off the road following an order from the Liquid Fuel Control Board.

Mr. L. J. Wicks moved: "That the Association views with alarm the decision of the Liquid Fuel Control Board to put Country carriers off the road." Seconded Mr. H. N. Wicks. Carried.

As this is likely to seriously affect the industry, Mr. G. H. Schultz moved that a small committee be formed to take the matter up with the Liquid Fuel Control Board." Seconded Mr. W. H. Ind. Carried.

Resolved that Messrs. W. H. Ind, A. Floyd, A. J. Hollister, A. Elliott and H. N. Western, comprise the committee to meet the Board on the matter.

**Finance:** The Secretary submitted the financial statement to date together with accounts for payment. Resolved that the statement be received and the accounts be paid.

### SOUTH AUSTRALIA.

#### Severe Gale Damages Fruit Crop.

**C**ROP PROSPECTS in South Australia have been seriously reduced by a 70-mile-an-hour gale early in January.

The early estimates were for a crop of about 500,000 bushels of Apples and 275,000 bushels of Pears. These estimates have been reduced by about 25 per cent. and Pears by 50 per cent. The State Superintendent of the Sth. Aust. Apple and Pear Acquisition Committee, Mr. P. R. B. Searcy, states that some Apple growers lost up to 80 per cent. of their fruit, whilst others escaped lightly.

### INSURANCE

THE

**F. & M.G. Society Ltd.**

Recommend that Growers avail themselves of Insurance benefits with

**GENERAL  
ACCIDENT FIRE AND LIFE  
ASSURANCE CORPORATION  
LTD.**

Assets Exceed .. £22,000,000  
Claims Paid .. £100,000,000

Definite Concessions offered to Shareholders.

A. STUART, Secretary,  
F. & M.G. Society Ltd.

**LEAF MOULD OR MILDEW**  
Beaten by "Bayers"  
"FOLOSAN"

**SILBERT, SHARP & BISHOP  
LTD.,  
Distributors.  
281 Rundle Street, Adelaide, S.A.**



# South Australian Fruit Marketing Association Inc.

## Annual Meeting

The annual meeting of the S.A.F.M.A. was held at Adelaide on January 30.

There were present Messrs. J. B. Randell (Chairman), R. G. Hannaford, A. G. Strickland, G. S. Queale, A. R. Willsmore, R. O. Knappstein, A. Brealey, M. G. Basey, R. B. Pritchard, R. Fowler, H. N. Wicks, S. M. James, L. J. Bishop, M. J. Vickers, H. M. Charlick, D. W. Hannaford, C. L. Winsor, L. G. Heading, F. F. Redden, A. O. Petersen, R. H. A. Lewis, G. A. W. Pope, E. W. Mills (Secretary).

The President's annual report was adopted. This dealt with the efforts made to secure more equitable treatment for South Australia under the 1941 acquisition plan, with particular reference to the differential payments between Victoria and Sth. Aust.; after full discussions re closer co-operation with the S.A. Fruitgrowers and Market Gardeners' Association, it had been decided that the two organisations continue as separate entities. The question of sufficient manpower for orchard operation had been brought before the authorities.

The report of the Growers' Sub-committee showed that interesting and important topics had been dealt with, including cold storage, stocks and scions—Pear culture, fungus diseases and orchard experiments.

### OFFICE BEARERS.

Office bearers were elected as follow: Patron, Hon. T. Playford; President, Mr. J. B. Randell; Committee, Messrs. A. Brealey, M. G. Basey, S. M. James, R. O. Knappstein, A. O. Petersen, H. N. Wicks.

**Auxiliary Committee (Growers):** Messrs. R. A. Cramond, R. G. Hannaford, R. H. A. Lewis, W. W. Miller, T. Playford, R. B. Pritchard, G. Quinn, F. F. Redden, F. Rowley, A. G. Strickland, M. J. Vickers, C. L. Winsor.

**Voting Members (Shippers):** Messrs. H. M. Charlick, G. S.

Queale, L. J. Bishop, A. R. Willsmore.

**Auxiliary Committee (Shippers):** Messrs. P. R. B. Searcy, J. H. Dunning, Fromen, L. G. Heading, D. W. Hannaford.

**Growers' Sub-committee:** Messrs. M. G. Basey (Chairman), A. Brealey, R. A. Cramond, R. G. Hannaford, D. W. Hannaford, S. M. James, R. O. Knappstein, R. H. A. Lewis, W. W. Miller, A. O. Petersen, H. N. Wicks, T. Playford, G. Quinn, F. Rowley, J. B. Randell, F. F. Redden, A. G. Strickland, M. J. Vickers, C. L. Winsor, R. B. Pritchard.

### 1942 Acquisition.

On the motion of Mr. F. F. Redden, seconded by Mr. G. S. Queale, the following resolution was carried:

**PETROL ECONOMY—**  
USE "SILBERT'S SERVICES."  
For Supplies  
**TOMATO—Pickup at Lockleys,**  
Findon or District.  
Phone C 5754 for Rates, etc.  
**SILBERT, SHARP & BISHOP LTD.,**  
281 Rundle Street, Adelaide, S.A.

"That the channels of distribution for Apples and Pears operating in 1941 be maintained in 1942, and that the proposed establishment of a selling floor in this State be abandoned."

On the motion of Mr. C. L. Winsor, seconded by Mr. M. G. Basey, the following resolution was carried:

"That this Association reaffirms its request that this State be put on the same monetary basis under the scheme as Victoria."

On the motion of Mr. Weston, it was resolved:

"That the price of two shillings (2/-) per case for Apples is not sufficient to enable fruit-growers to carry on business as it is under the cost of production."

These resolutions to be sent to the Minister for Commerce, and the Assistant Minister for Commerce.

## MANPOWER FOR FRUIT PICKING.

### Serious Position of River Growers.

Worth approximately three million pounds annually to Australia, and at the moment of more than ordinary importance to Australia and the Empire, is the dried fruit industry. Its production is seriously threatened because of the shortage of labor required for gathering the coming crop.

Taking the Renmark, Berri, and Barmera districts, writes Yattalunga in S.A. "Advertiser," the manpower shortage at the moment is approximately 1,500, and with Grape picking to begin within a fortnight, growers are perturbed as to whether they will be able to harvest their Grapes, either for drying or disposal to the wineries and distilleries.

The chairman of the Barmera Co-operative Packing Shed (Mr. E. D. Sims) said on Saturday that the State production of dried vine fruits was 20,000 tons annually, valued at £750,000, while 25,000 tons of wine Grapes were worth £150,000. The picking season would last from February 14 until about the third week in April. Every effort had been made to induce the Commonwealth Government to allow of the employment of prisoners of war or internees, but approval could not be obtained. It had been suggested by the Minister for Labor (Mr. Ward) that the services of these men had only been asked for because the fruit-growers wanted cheap labor.

The fruit industry prided itself on always paying "award rates," said Mr. Sims, "and in the event of the labor asked for being made available growers were prepared to pay these rates, leaving it to the Commonwealth Government to make the necessary adjustments between the one shilling a day allowed internees and prisoners of war and the award rate."

### Danger to Crop.

At a meeting of returned soldiers, held at Barmera on Friday night, the question of manpower was discussed, and it was generally agreed that unless the necessary labor could be found, half the crop would be left on the vines.

Opinion in the Murray river districts is that if it is not possible to provide labor from the internment camps in this State arrangements should be made to transfer 1,000 prisoners of war from other States and employ them for the picking season. These could be used in areas accessible by motor transport from the detention camps, and the volunteer labor already secured for these districts could be transferred to vineyards too far away for the employment of prisoners of war.

Failing the approval of the Commonwealth Government for the employment of prisoners of

war or internees, and in consideration of the national importance of the industry, it has been suggested that the only alternative would be the postponement of the opening of the high schools in this State, and that boys of 14 and upwards be allowed to do the work. Efforts are being made to obtain excursion fares on the railways for those engaged as pickers. In Victoria this concession has been given, and, seeing that the Railway Department would lose much revenue if the fruit could not be harvested, it is suggested that reduction of fares is an economic proposition.

## SOUTH AUSTRALIA.

### Marketing Pears.

The Chairman of the South Australian Committee of the Apple and Pear Marketing Board stated recently that the Board had given authority for River Murray Pears to be sent to Melbourne and Sydney markets: arrangements had been made with various packing houses in the River Districts to pack and forward the Pears to their usual interstate agents: some might also be required for the Adelaide market. Growers were asked to maintain a continuity of supply.

The Commonwealth, Mr. Vickers said, had placed a limitation of £1,000,000 as the cost of the acquisition scheme and it was therefore necessary that growers should market fresh and sell to canners the maximum quantity of Williams Pears. If advances had to be paid on a great quantity of Pears which remained unsold, it would mean that the rates of advances on fruit would have to be reduced to cover this loss.

### Pears for Drying.

Growers were advised that Pears used for drying would qualify for advances, according to the schedule to be decided upon by the Board. Full particulars of the conditions and rates of advances would be published as soon as determined.

To qualify for advances it was necessary that growers should arrange with their district horticultural adviser to take a measurement of the quantity, grade and size of the Pears intended for drying. It was preferred that this measurement should be taken in the shed, but in any case the measurement must be made before the fruit was cut.

## APPLE AND PEAR ACQUISITION.

### Unit Value Being Reconsidered.

The Minister for Commerce (Mr. Scully) recently authorised the announcement of a statement that the amount of the unit value to be paid to growers was being reconsidered.

It is understood that this matter will shortly be considered by the Federal Cabinet.

"Not a shilling must be wasted."

THE PRIME MINISTER

## SAVING— A NATIONAL OBLIGATION

No longer are you being advised to save only because thrift is an admirable virtue. Unless you do save, your whole future—and the future of Australia—may be imperilled.

The Prime Minister has pointed out the only safe road to National as well as personal security. Your few shillings, or few pounds, will be an important factor in Australia's coping with the heavy demands war has made upon her.

**COMMONWEALTH  
SAVINGS BANK  
OF AUSTRALIA**

Use a Commonwealth Savings Account. It is a safe and convenient means of accumulating your savings—for your own and your country's good.



# Canned Fruits News and Notes

## Goulburn Valley (Vic.) News and Notes

Destructive Cyclone — 1942 Canning Fruit Prices — Growers Protest Against Reduced Acquisition Advance — Success of Boys' Camp as Fruit Pickers — The Tomato Industry.

(By Our Correspondent.)

### Fruit Prices Fixed. Per Ton Increase in Canning Prices and 10/- Per Ton on Jam Fruits.

The Fruit Industry Sugar Concession Committee, at its meeting in Melbourne, fixed the prices for canning and jam fruits for the coming season, the rates for canning varieties being £1 higher than last year. We all owe a deep debt of gratitude to Mr. W. Young, the President of the Northern Victoria Fruit Growers' Association, also the growers' representative on the Fruit Industry Sugar Concession Committee. They were asking for a £2 per ton to cover the very increased cost of production, and Mr. Young put up a wonderful fight on behalf of all fruitgrowers. He caused the Fruit Industry Sugar Committee to adjourn its meeting twice, and it was only at the third meeting that he finally accepted a rise of £1 per ton. The rates to be paid to growers are as follows:—

	Per Ton.
Illins Apricots, jam	£10 0 0
Canning Apricots	14 0 0
Common Apricots	12 0 0
Clear Centres, Mid-season Peaches	13 0 0
Red Centre, Pullars	
Cling Peaches	12 0 0
W.B.C. Pears	12 0 0
Quinces, jam	8 10 0
Quinces, jam	7 10 0

### Fruitgrowers' Strong Protest Against Acquisition Advance.

A very large attendance of growers met in the Shepparton East Hall on Monday, January 5. The President of the Shepparton Fruit Growers' Association was in the chair. Mr. Fairless, in a statement, explained that the Apple and Pear Board was fully aware that the price of 3/9 a box represented only the cost of production, but the Federal Government had taken up the unfair attitude that while it was prepared to advance a loss up to £1,000,000, anything above that amount would have to come out of the pockets of the growers. A lengthy discussion occurred and the consensus of opinion was that while growers were satisfied to accept 3/9 per box they objected to the method of payment, namely, two-thirds as first instalment, the other third to be held in hand so that the loss exceeded £1,000,000. This balance of 33 per cent. could be utilised to make good the deficiency.

Growers strongly objected to being made the scapegoat, as 3/9 was only the cost of production, and if any loss had to be shared those who sold manures, sprays and cases, as well as wage earners, should also share the cut.

The argument was advanced that manufacturers under the price fixing scheme were allowed cost of production, plus a profit, whereas the grower, who is entitled to the same privilege, is asked to bear the whole of the loss.

The following motion was agreed to unanimously:—

That this Association views with concern the present price fixed by the Federal Cabinet for Apples and Pears, and we most vigorously protest to the Minister of Commerce.

The resolution was also sent to Mr. J. McEwen, M.H.R.

W.B.C. Pears are at present selling at 10/- to 15/- per case on the metropolitan markets.

### Ardmona Youth Camps.

The success of Shepparton East Boys' Camp has prompted the Ardmona fruitgrowers to follow the scheme of utilising university and school boys' labor for harvesting the Pear and Peach crops.

The work of building a camp is now completed, and a large number of boys have commenced work.

The Ardmona Public Hall has been rented for the duration of the war, which will make excellent dining room accommodation. A large up-to-date kitchen has been built, water laid on, and a number of showers provided for the boys, also 175 tents have been erected on adjoining land for sleeping accommodation.

The Committee responsible for the work are to be congratulated on the splendid work that has been done in so short a time.

### CYCLONE IN GOULBURN VALLEY.

A destructive cyclone swept through Shepparton, Ardmona, Grahamvale, Lemnos and surrounding districts on January 19. It is estimated that the Pear crop has been reduced by nearly 30 per cent. Many Peach and Pear trees were uprooted. Some growers lost up to 50 per cent. of their Apple crop, and many trees were badly damaged; houses and buildings were un-

roofed. Orchards in Ardmona and Shepparton East were the worst sufferers. The storm was followed by an inch of rain.

**Young Farmers:** North Mooropna was successful in the B Class Competition, winning the £3/3/- prize.

### CANNED APRICOT PACK REQUISITIONED.

Action has been taken by the Department of Supply in conjunction with the Department of Commerce to requisition the present season's pack of canned Apricots in order to control the distribution of supplies against specified requirements.

The Secretary of the Department of Commerce explained that the arrangements recently entered into between the Commonwealth Government and the Canned Fruits Industry provided for a diversion from canning

to pulping in order to meet the demands of the British Ministry of Food for substantial quantities of fruit pulp instead of canned fruits in 1942.

Under the scheme, a maximum output of Apricot pulp was required and to achieve this result the canning of Apricots had been restricted to the quantities required to meet Service requirements and certain export markets only.

No Apricots would be canned or marketed for Australian civil requirements. However, this did not mean that there would be a shortage of canned fruit for the Australian consumer. Adequate supplies of canned Peaches and Pears would be available to replace the volume of canned Apricots withdrawn from the local market.

It was considered desirable to take control of the new season's limited output to ensure that existing supplies were directed to meeting the essential demands of the Services and those export outlets for which provision was desired.

### FRUIT FOR CANNING AND JAM.

#### 1942 FRUIT PROCESSING SEASON — MINIMUM PRICES FOR FRESH FRUITS.

The Fruit Industry Sugar Concession Committee has determined the following additional minimum prices, which are to apply to all supplies accepted by factories during the current season:—

	For Canning.	For Non-canning.	
		At metro- politan factory.	At country factory.
Black Currants, per lb. . . . .	4½d.	4½d.	4½d.
Raspberries, per lb. . . . .	4d.	3½d.	3½d.
Apricots, per ton . . . . .	£14	£12	£11
Peaches—Clingstones—			
Clear Centres, per ton . . . .	£13	£9	£8
Other, per ton . . . . .	£12	£9	£8
Freestones, per ton . . . . .	£9/10/0	£9	£8
Pears—Bartletts, per ton . . .	£12	—	—
	:: ::		

[Other prices previously notified were:— Red Currants, 3½d. per lb.; Kentish Cherries, 3d. per lb.; Plums, £8/10/- per ton at metropolitan factory, £7/10/- at country factory; Quinces (for canning), £8/10/-; (for non-canning), £7/10/- at metropolitan factory, and £6/10/- at country factory.]



### "BAY VIEW" Picking Bag

For Apples and Citrus Fruits

Allows use of both hands. No bruising of fruit. Weight carried on shoulders, instead of back of neck. Full way opening for discharge. No hooks to injure trees.

MR. C. L. IVEY, CYGNET, TASMANIA, WRITES:—  
"I have used "Bay View" Fruit Picking Bags for many years, have bought others, some much dearer, but I always come back to the "Bay View." I find them good for 10,000 cases per bag, say 1/3 for every 1,000 cases."

#### PRICES:

"Bay View" Bag, web straps . . .	12/-
"Bay View" Bag, leather straps . .	15/-
Do., leather bound, leather straps	20/-
Postage—	1 Bag. 2 Bags.
Within State . . . . .	1/6 2/-
Adjoining State . . . . .	2/6 3/6

SOLE MANUFACTURERS: FOTHERINGHAM'S Pty. Ltd.  
118 CHARLES STREET, LAUNCESTON.  
VICTORIAN AGENT. F. R. MELLOR  
452 QUEEN STREET, MELBOURNE, C.I.



## CANNED FRUIT

Government Accepts Financial Responsibility for Export Surplus.

The Minister for Commerce, the Hon. W. J. Scully, announced that the Government had decided to accept financial responsibility for the export surplus of the 1941-42 pack of canned fruits.

The scheme will involve the Commonwealth in a liability of approximately £750,000. Against this, however, the stocks can be held for disposal indefinitely and are not subject to deterioration. The decision is subject to the details of the scheme being determined on the following basis:—

- Canners to undertake to process the whole crop of canning fruits offered and to co-operate in producing the full tonnages of Apricot and Peach pulps nominated.
- The actual exportable surplus to be ascertained by the Canned Fruits Board and declared within one month of the close of the packing season.
- On October 1, 1942, the Commonwealth Government will accept responsibility for the purchase of the unsold stocks of the declared surplus held by canners at rates to be determined between the Canned Fruits Board, the Fruit Industry Sugar Concession Committee and the Department of Commerce.
- Canners to accept responsibility for all charges, such as storage, insurance, etc., incurred in holding such unsold stocks after October 1, 1942, until disposal.
- Canners to accept full responsibility for all stocks carried forward from 1941, and quantities processed in 1941/42 for other export markets, the local trade, and Service requirements.

Mr. Scully pointed out that in the first war year the U.K. Government had purchased the entire export surplus of canned Apricots, Peaches and Pears, which amounted to about one and a quarter million cases of canned fruit, or 45 per cent. of the total pack. The shipping position then deteriorated to such an extent that for the second war year the Commonwealth Government agreed to accept financial responsibility in respect of 800,000 cases of an exportable surplus estimated at 1,300,000 cases. The balance of

500,000 cases was the responsibility of the industry.

Subsequently, the Ministry of Food agreed to take over the surplus and large quantities were shipped to specific destinations and canners recently agreed that action to request financial aid from the Government be deferred indefinitely.

This year, however, the British Ministry of Food's programme did not provide for further purchases of canned fruit, but the Ministry was anxious to secure maximum quantities of fruit pulp in 1942. The quantities of Apricots and Peaches to be diverted to pulp were considered to be about the maximum which packers could handle. Production of Apricot pulp was expected to be 2,500 tons and Peach 5,000 tons.

On the assumption that the normal surplus of canned fruits is reduced by the diversion to pulp, there will still be an export surplus of 900,000 cases, and it is to this amount that the Government's guarantee applies.

Mr. Scully said that principal advantages of the scheme would be:—

- It ensures growers' crops being handled, and enables canners to obtain financial accommodation from their banks.
- It ensures the processing of a normal quantity of Pears.
- There is a possibility that the surplus stocks will be required under the Government's emergency storage scheme for foodstuffs.
- Canned fruits keep indefinitely without risk of deterioration.
- It provides the only practicable outlet for the crops of canning fruit growers.

Mr. Scully added that he desired to direct the attention of the industry to future crops, and particularly 1943. The uncertain conditions arising from the war compelled him to refer to the distinct possibilities of difficulties regarding the disposal of the 1942 and subsequent packs. He therefore suggested that growers and canners take cognizance of the general position of the industry in deterring their operations for the next crop.



SHEPPARTON QUEEN CARNIVAL FOR WAR FUNDS.  
The Winning Float—"Queen of the Orchards."

## Murrumbidgee Irrigation Areas

Huge Peach Crop — Peach and Prune Drying — Growers Pleased With Increased Canning Fruit Prices — The Alien Problem — Oranges to the Far West — News and Notes.

(By Our Correspondent.)

**Weather Conditions:** Heat wave conditions have been evident for the past two months, and this, coupled with the shortage of sulphate of ammonia, resulted in many of the Apricot crops not coming up to size.

However, a continuance of dry weather is desired for the next few weeks to assist the fruit drying industry.

**Peach and Prune Drying** is about to commence. Although the bulk of the Elberta Peach crop is marketed as fresh fruit, considerable quantities are dried.

Big crops of Prunes are evident on the Area and drying will be in full swing during the latter part of February.

**Huge Peach Crop:** The canning Peach crop is expected to be a record. Growers are looking forward to a profitable year. Fruit is sizing up well and good quality fruit is expected.

**Increased Canning Prices:** The new fresh fruit prices recently fixed by the Fruit Industry Sugar Concession Committee have caused great satisfaction to district growers.

The prices represent on all the main varieties, such as Apricots, Peaches and Pears, an increase of £1 per ton above the rate for last year.

In the case of Peaches, the figure is based on the higher price declared at the close of the season, when it will be remembered the Committee granted an extra £1 on canning quality Peaches.

Canning quality prices based on growers' sending station or delivery to country cannery; Apricots £14 per ton.

Clear centre Peaches, £13 per ton. Red centre Peaches, £12 per ton.

Williams (W.B.C.) Pears, £12 per ton.

**Sturt Highway:** Criticising the location of the Sturt Highway, the Member for Murrumbidgee, Mr. A. Enticnap, made the following statement:

"In 200 miles, the Highway does not come within two miles of any big town, despite the fact that the Murrumbidgee Irrigation Area is supplying millions of cans of fruit, jams, vegetables and meats to our defence forces.

"We supply from this Area alone, £1,000,000 worth of produce per annum, and we wanted a subsidised road for the transport of our goods. Because the Shire Councils were not able to meet the cost, a main highway was surveyed, having in view also defence requirements, and we approached the then Minis-

ter for Transport, pointing out that if the road ran in a certain direction it would go through the heart of a closely settled district that was in a position to supply thousands of tons of produce annually to the defence forces. The Minister replied that the road could not follow the route suggested as it was against the advice of departmental officers. The result was that the road now ran along the south bank of the river, and was under water four or five times a year."

**Alien Question at Griffith:** The Wade Shire Council is to call a meeting of two representatives of every public body in Griffith to deal with the enemy alien question.

This decision was arrived at when Cr. Riley could not get a second to his motion that the Government be asked to see that enemy aliens be interned. He believed that it was right that more were coming here.

The Shire President, Cr. W. D. Bull, said that he heard a statement about enemy aliens coming here from Queensland. When he heard these remarks he made it his business to see the Sergeant. The latter said that certain people had come here from Queensland recently. Actually, at that time there were 16 males and 4 females. The Sergeant said that half of them were known to the police—they worked here at fruit picking and at cane cutting in Queensland. That appeared to be their way of living.

**Leeton Oranges to Far West:** Notwithstanding the shortage of Oranges, the local branch of the Far West Scheme despatched a crate to-day to Tibuburrumbidgee and Innamincka.

Sister Fowler, who received the Oranges for distribution at Innamincka, one of the loneliest places in Sturt's Desert, 45 miles north of Broken Hill, had an old bushman, Joe Warren, in the A.I.M. Hospital there. Joe broke a rib which penetrated a lung. Although alone, he drove a buggy across a stony desert to a water hole, where blacks rescued him five days later. They improvised a stretcher and carried him to Innamincka. Here the pedal wireless was brought into action and the Flying Doctor summoned. Joe is now recovering. In addition to regular supplies to Innamincka and Tibuburrumbidgee, the Flying Doctor has a small recess in his plane for Leeton Oranges which he takes on his long trips.

(Continued in col. 2, page 19.)



# THE MARKET GROWER

## TOMATO MITE.

### Treatment of Mid-season and Late Crops.

**T**OMATO MITES are extremely small and only become visible on the foliage under magnification. Consequently their presence in crops is frequently overlooked, although they may be causing serious damage (states the N.S.W. Dept. of Agriculture).

Mid-season and late crops are particularly subject to severe infestation. Treatment should therefore be a routine practice, and must not be delayed until symptoms of damage appear. Autumn crops planted out in January and February should be treated in the seed-bed and again after transplanting, about a week before routine Bordeaux applications commence.

Tomato mites can be controlled by (1) dusting with fine sulphur mixed with an equal part of hydrated lime, or (2) spraying with lime-sulphur (1 in 100), i.e., 1 pint to 12½ gallons of water.

The spray should be applied to the stems and the under-surfaces of the leaves, but the dust need only be applied in a general manner to the whole plant, without any special effort being made to treat the under-surfaces of the leaves. On the ground both of its efficiency in control and the ease with which it may be applied, the dust is to be preferred to the spray. Its disadvantages are a tendency to burn tender seedlings in hot weather and to cause fruit scald on plants which are heavily infested by mite. If, however, routine treatment is practised and the infestation is not allowed to become severe, fruit scorch will not occur.

Where spraying with lime-sulphur follows treatment with Bordeaux some injury may result, but dusting with sulphur will not affect plants which have recently been treated with Bordeaux. For control of mite on tomatoes which are receiving regular treatment with Bordeaux, either wettable sulphur (1 lb. to 10 gallons) or colloidal sulphur (2 lb. to 40 gallons) may be added to the Bordeaux sprays. Wettable sulphur requires frequent agitation to prevent it from settling on the bottom of the spray container.

### TO SAVE TOMATO SEED.

**I**N the saving of tomato seed use only the best and most outstanding plants. Do not use rejects from the packing bench.

The ideal seed tomato plant should have a healthy vigorous top growth, with heavy clusters of fruit, not only on the bottom setting, but also on the following bunches, right to the ends of the vines. This indicates a

heavy yielding type of plant. Always aim to select plants with a good number of medium-sized fruit on the bunch rather than a plant with two or three fruit of exceptional size.

The fruit should be allowed to remain on the bush until red-ripe. This assures that the seed will be perfectly mature.

## THE TOMATO INDUSTRY.

### Shepparton Cannery to Process Tomatoes.

The Shepparton Preserving Company is now canning Tomatoes for defence contracts. For special fruit the price is £8 per ton.

Mr. L. Pither, President of the Northern Victorian Tomato Growers' Association, expressed pleasure at this new development, and said that it would have a stabilising influence on the industry. The price was equal to approximately 3/6 per case.

### Tomato Growers and Manufacturers.

At a conference between representatives of Tomato growers and manufacturers there was a deadlock regarding prices. Growers requested a minimum of 3/- per case. The manufacturers offered 2/- per case, to which growers rejected.

## VEGETABLE CULTURE.

### Serious Labor Shortage.

Commercial vegetable growers around Melbourne have been badly hit by the acute labor shortage.

Mr. H. V. Barnett, President of the Vegetable Growers' Association of Victoria, said he hoped the position would soon ease; he hoped no more men would be called up at present, and it was expected that men from nearby camps would be released. About 1,000 acres had gone out of cultivation around the Melbourne area. There would be a shortage of some vegetables later, particularly Winter Carrots and Parsnips, because growers had been unable to plant.

### MURRUMBIDGEE IRRIGATION AREA NOTES—(Continued).

#### Development of Irrigation.

The urgent need for further development in irrigation in south-western portion of N.S.W. were impressed upon Dr. H. V. Evatt, M.H.R., on his recent visit to the Murrumbidgee Irrigation Areas. It is understood the Minister favors the Snowy River scheme, as safeguards for present settlers and to provide opportunities for men returning from abroad.

:: :: ::

There are developments at Leeton in connection with added facilities for dehydrating fruit and vegetables for the fighting forces.

## DRYING AND PROCESSING TREE FRUITS—(Continued from page 7).

the Prune must be sufficiently dry to store indefinitely in bulk and to allow the addition of further moisture during processing. A slightly harsh condition at this stage is safest if deterioration of the desirable blue-black color is to be prevented during storage. This harsh condition is undesirable in fruit for sale, but is only temporary in the case of fruit designed for moistening and further processing.

c. Sweating. When dry, Prunes are suitably stored in bulk for five or six weeks during which slight fermentation takes place and the product assumes a uniform moisture content. Care should be taken to turn the fruit from time to time. This can be conveniently carried out by tipping the fruit from one box to another.

### 7. Factory Processing.

Apart from size grading and hand picking of faulty fruit, it should be an invariable practice to process dried Prunes with a view to increasing the moisture content and producing a moist pack.

This may be done by steaming or dipping. It is probably undesirable to add to the dip bath many of the concoctions sometimes used, but certain simple additions may be of benefit. When dipping (usually in a wire basket), the Prunes should be totally submerged in boiling water. The period of dipping depends on the condition of the dried Prunes and may extend to three minutes with very dry fruit. The dipped Prunes are thickly spread on drying trays or sweat boxes and as soon as the surface of the individual fruits is dry, they should be packed.

**Boxed Prunes.** From the information available, it would appear that the moisture content of the boxed processed Prune should range from 20 to 25 per cent. Moulds are liable to develop with moisture contents greater than 25 per cent. Recently processed Prunes are more attractive than those which have been processed for some time, so that it is desirable that dry Prunes should be processed progressively according to market requirements. After prolonged storage, Prunes which have become unattractive may be re-processed with advantage.

In order to produce a uniform pack by a standard procedure it is desirable to process Prunes at one central factory rather than at a large number of small centres.

**Dessert Prunes ("Dry-pack" Canned Prunes).** The following procedure for canning dessert Prunes is that recommended by the Horticultural Division, N.S.W. Dept. of Agriculture:—

The Prunes, as they come from the sweat after completion of drying, should be thoroughly graded, only the larger Prunes should be processed as dessert

Prunes (as a rule counts greater than 60/70 should not be used).

The Prunes, in dipping baskets, should be thoroughly rinsed in cold water, and then placed in sweat boxes and allowed to "cold sweat" for at least 36 hours. If convenient, sufficient fruit may be dipped to provide for two or three days' processing as Prunes are not harmed by holding them in a moist state for a few days, and possibly may be improved. After this "cold sweat" they should then be exposed direct to steam at a pressure of 5 lb. for a period long enough to render the skin quite tender and the flesh soft.

During steaming the Prunes should be held in wire dipping baskets or some receptacle that will allow the steam to circulate freely amongst them. The period of steaming necessary will vary with the condition of the Prune and can be determined only by test. Trials have shown that the variation may be from 10 to 25 minutes. The period necessary may be arrived at by testing several Prunes between the front teeth at intervals until the required tenderness of skin is reached. The skin should be sufficiently tender to offer no appreciable resistance to the teeth when bitten. When steaming is completed the Prunes should be packed whilst still hot into lacquered tins. The skin of the steamed Prune will toughen appreciably if the fruit is allowed to cool for more than 15 minutes.

When packed, the cans are exhausted, sealed and sterilised. Ten minutes exhausting with vents open, partially submerged in a boiling bath, and 25 minutes sterilising with vents closed, totally submerged in bath, was found satisfactory for cans 5 inches by 4 inches overall packed with 29 oz. of steamed Prunes. Fifteen minutes exhausting with vents open, partially submerged in boiling bath, and thirty minutes sterilising with vents closed, totally submerged in boiling bath, was found satisfactory for cans 7 inches by 6½ inches overall, packed with 6½ lb. of steamed Prunes.

Where facilities for steaming under pressure are not available, the Prunes may, after cold wet sweating, be dipped in boiling water to soften the skins and flesh. The length of the period of dipping must be judged in a similar manner as for steaming. Generally, however, dipping cannot be extended beyond twelve minutes, as the Prunes commence to break up.

When dipping is completed the Prunes are packed while still

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quite hot, and the cans exhausted and sterilised as already described.

Prunes cooked in this way have a distinctly different flavor to those cooked by steam, and while this flavor may suit some palates, the Prunes lack the glossy appearance of the steamed product, which is apparently preferred by the consumer. Consequently the boiling water dip cannot be considered a thoroughly satisfactory method commercially. A process in general use in South Australia is as follows:—

The Prunes are washed in clean cold water and then immersed for from 10-15 minutes in boiling dip, made from water and Prune juice, with a strength of from 5-8 deg. Baumé. The fruit is then placed in tins while hot, sealed and steam sterilised for from 20-30 minutes with a steam pressure of from 3-4 lb. per square inch.

Tests have shown that processed Prunes, when turned out of the can, will remain in satisfactory soft condition for thirty-six hours, and if allowed to remain in the open can, for seventy-two hours. After these periods the skin of the Prune toughens appreciably. It can therefore be judged that if the processed Prunes are packed in a container that is not airtight, such as a carton, the Prunes will need to be consumed within three days of packing; otherwise the skin of the Prunes will become too tough for dessert Prunes and the fruit could only be classed as stewing Prunes.

#### Procedure for Sulphuring Apricots.

It is necessary that the quality of dried Apricots be kept consistently high, and that the various producers approach as closely as practicable to common standards in reference to the sulphur content of the dried product. Adoption of the following procedure will help in this direction.

a. **Maturity.** It is essential that all fruit be picked "eating-ripe," and the immature, over-ripe, or damaged fruit should be sorted and processed separately or discarded altogether. When pitting Apricots, it is essential to make a further selection, discarding from the main pack all but uniform and sound fruit. This has not been a general practice in the past, and a depreciated, mixed pack has resulted.

All fruit in one sulphuring chamber must be of uniform maturity, to yield a uniformly sulphured product. It is recognised that firm fruit retains sulphur less readily than ripe and in general gives an unsatisfactory product, and that over-ripe Apricots (slabs) are dark, misshapen and unattractive.

b. **Type of Chamber.** It is recommended that an air-tight chamber be used, the covering of which should be of some light material, e.g., "malthoid." In the case of movable hoods, precaution should be taken to prevent ingress of air at the base of the hood, as, for example, by using compacted moist earth around the bottom.

A number of small air-tight chambers is recommended in

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preference to one large one, so that fruit should not be held for any length of time after cutting and before sulphuring. For example, when using 6 ft. x 3 ft. trays, the size of the chamber should be sufficient to accommodate a stand of about fifteen trays, with a clearance of about 6 inches between the trays and the sides and top of the chamber. Trays should be "staggered" 6 inches when stacking.

Vent holes, one inch in diameter, should be provided in the roof of the chamber close to the wall farthest from the sulphur fire when one fire is used, or in the centre of the roof where a fire is used at each end of the chamber. Draught regulation is then obtained by plugging (using ordinary corks) or opening the holes as required. A movable slide, preferably of glass, is a desirable adjunct in order to view the conditions inside the chamber and to test the condition of samples of the fruit.

c. **Method of Sulphuring.** The quantity of sulphur burned varies with the environment, including the type of chamber, its degree of tightness and the temperature. Up to eight pounds of sulphur per ton of dried fruit is usually ample, and lesser quantities prove satisfactory under satisfactory conditions for burning and adequately controlled vents. A good quality sulphur, dry and reasonably free from impurities, gives best results. The amount of air within a closed compartment is not sufficient to obtain and maintain the desired sulphur dioxide concentration, as the fire goes out in a completely closed chamber; with ordinary chambers there is often sufficient leakage to give satisfactory results. Best results are ensured by having an arranged intake of air over the sulphur fire and controlled vents in the top of the chamber. The sulphur pit should be located just outside at one or both ends of the chamber, with a free entrance into the chamber and a small inlet vent to the sulphur pit.

The sulphur should burn readily during the time the fruit is in the chamber, and slight fumes should be apparent issuing from the vent hole. Should these fumes cease, inspect the sulphur pan. Either relight any unburnt sulphur or add more sulphur if none be left. If the sulphur be all burnt before the expiration of the sulphuring period it is an indication of excessive draught through the hood. In subsequent sulphurings reduce the draught by reducing the size of the inlet and exit vents, and examine the hood for general leakage. It is desirable so to regulate the draught that the requisite quantity of sulphur burn throughout the sulphuring period, and be practically burnt out at the expiration of that period.

The weight of fruit in a charge should be ascertained by weighing the quantity of pitted fruit on two or three trays; the average per tray and the total weight per charge can then be obtained. Calculate the amount of sulphur necessary, weigh this, and measure the volume in a container. Thereafter it would be sufficiently accurate to measure the same volume of sulphur each time a similar number of trays is sulphured.

(To be continued)



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## FRUIT TRADE IN SYDNEY.

## Sale of Apples and Pears Through Subsidiary Firms to be Prohibited.

As the result of raids in Sydney and investigations into the accounts of some Sydney fruit agents, the Asst. Minister for

Commerce, Senator Fraser, states that he intended to have a regulation gazetted preventing agents from selling through subsidiary firms fruit bought from the Apple and Pear Board. Agents would have to sell fruit on an approved commission and make a return to the Board of their sales accounts.

## RETAIL FRUIT PRICES.

## Enquiry by Commonwealth Prices Commissioner.

## Establishment of Selling Floors.

An instruction has been given Professor Copland, Commonwealth Prices Commissioner, to

investigate the retail price of Apples and Pears.

In announcing this decision, the Assistant Minister for Commerce (Senator Fraser) said he considered that the margin of profit between the wholesale price for the fruit fixed by the Apple and Pear Marketing Board and the price charged consumers last year was far too great.

In accordance with the recommendations of the Parliamentary Committee which enquired into the acquisition scheme, Senator Fraser said, a selling floor similar to those in Sydney and Melbourne would be established in Brisbane. He was considering establishing floors also at other capital cities if it could be done profitably.

All varieties of Apples and Pears acquired in the 1941-42 season would be classified into two groups, the Minister said. Compensation would be paid on the bushel basis, and growers would not be permitted to dispose of their second-grade fruit except with the consent of the Board. Those who had in the past marketed in consumption centres not easily accessible to the markets would, however, be able to continue their business, subject to approval. The Board would carefully investigate applications from such growers. Each would be considered on its merits.

## PRODUCERS' DISTRIBUTING SOCIETY.

The balance sheet of the P.D.S. for the year ended September 30, 1941, shows a turnover of £6,787,652.

This compared with £6,759,794 for 1939-40, and is the highest to date.

Rebate to consignors at unchanged rates, amounting to £21,161, is to be paid in fully-paid shares. The directors decided on this because of the need further to strengthen the assets in view of the smallness of capital in proportion to turnover.

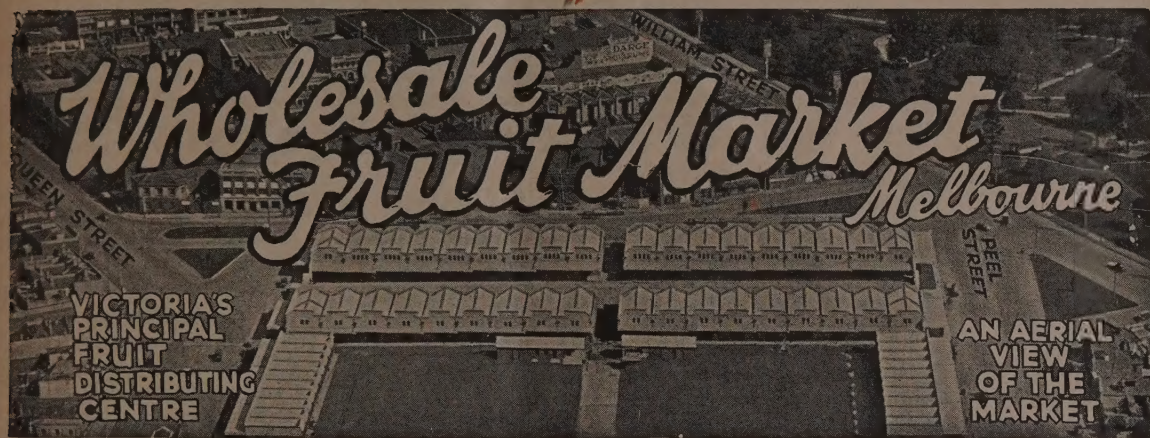
After allowing for the rebate, net profit is £15,364, against £29,077. Dividend of 4 per cent. (unchanged) requires £8,900, and £6,000 is placed to building reserve, leaving £3,560 to carry forward, against £3,097 brought forward.

## SKYROCKET RATES FOR VEGETABLES.

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At the Municipal Markets in Sydney, on January, some vegetables realised the highest prices recorded for many years. It was stated that similar prices had not been equalled since 1928. Drought conditions were responsible for the high rates.

Cabbages went as high as 33/- per doz., peas were 14/- to 24/- per bushel of 28 lbs., with special lots at 30/-, and beans sold at from 14/- to 23/- per bushel of 20 lbs. Special lots realised 30/- Spinach was 7/- to 12/- per dozen bunches.



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# Market Notes and Prices

## NEW SOUTH WALES.

Sydney (28/1/42): The following is reported from the City Municipal Markets by the State Marketing Bureau of N.S.W.:

The market was very lightly supplied with pome fruit during the past week. Small consignments of Apples were on offer and included a few lots of Granny Smiths from the M.I.A. Occasional packs of Gravensteins and McIntosh Reds were available, also some cooking lots from coastal orchards. All lines sold very well.

Williams Pears from the M.I.A. realised to 18/- per bushel, and Victorian consignments sold from 16/- to 20/- early, but later the prices dropped, ranging from 12/- to 16/-. Victorian Clapp's Favorite also was on offer; opening rates were from 15/- to 18/- per bushel, but, at closing, receded, sales being made at 12/- to 14/- per case.

There was a steady demand for Valencia Oranges at firm prices.

Choice Lemons sold satisfactorily, but rough-skinned, large fruit was difficult to sell.

Peaches, Nectarines and Plums sold steadily.

Rates for Bananas were steady early, but advanced sharply prior to closing, owing to the lighter supplies coming forward.

Choice Muscatel Grapes sold well, and other varieties also met a good inquiry at fairly high prices.

Current prices are:—

Apples: G.S. (N.S.W.), 17/- to 20/-; McIntosh Red (N.S.W.), 16/- to 25/-.

Pears: Williams (Vic.), 12/- to 16/-; Clapp's Fa. (Vic.), 12/- to 14/- per case.

Peaches: Coastal, 5/- to 9/-, specials higher; Irrigation Area,

5/- to 6/-. Plums: 3/- to 10/-, Nectarines: 5/- to 13/-.

Grapes: Black Muscat, choice, 18/- to 20/-, specials higher; other black varieties, 10/- to 16/-, few higher.

Passionfruit: 4/- to 11/- per half-case.

Bananas: Nines and eights, 21/- to 24/-; sevens, 17/- to 19/-; sixes, 14/- to 16/-; few specials in each grade dearer, inferior cheaper. Papaws: 12/- to 16/-.

Pineapples: Northern Queensland, 10/- to 13/-, few higher; Southern Queensland, 7/- to 12/-, specials dearer, per tropical case.

Oranges: Valencia, coastal, standard, 14/- to 20/-; plain grades, from 6/-; Irrigation Area, 14/- to 20/-, specials 22/-.

Lemons: Coastal standard, 10/- to 18/-; plain grades, from 3/-.

Grapefruit: Inland, 10/- to 18/- per case.

Water Melons: 6/- to 30/- per doz. Rock Melons: 12/- to 18/- per tropical case. Mangoes: Apple, 10/- to 18/- per case.

## Vegetables.

Supplies generally were light, and were below normal requirements of the retail trade; as a result values were maintained at high levels throughout the period, although there was an easier tendency in the market for some lines prior to closing.

Ruling rates are:—

Peas: 16/- to 24/-, few early sales higher, inferior lower. Beans: 10/- to 20/-, inferior lower, per bushel. Cabbages: 6/- to 26/-, inferior lower. Marrows: 8/- to 12/-, few 15/-.

Squash: 6/- to 8/- per dozen. Lettuce: 4/- to 8/- per case. Carrots (local), 3/6 to 6/6 per dozen bunches; loose, 20/- to 35/-; broken bagged lots higher, per cwt. Parsnips (local), 4/- to 7/- per dozen bunches; loose,

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**Shipping No. 12**

Bankers: National Bank of Australasia, George St., Brisbane.

24/- to 32/- per cwt. Rhubarb: 4/- to 6/-. Spinach: 9/- to 11/-. Eschalots: 4/- to 4/6. Mint: 3/-. Parsley: 12/- to 24/-. Radishes: 1/6 to 2/6. Beetroot: 3/- to 5/- per dozen bunches. Tomatoes (local), 10/- to 20/-, specials to 22/- per half-case; (Victorian), 10/- to 18/- per bushel case. Potatoes: (N.S.W.), new (growers' lots), 17/- to 20/- per cwt. Onions: (Victorian), White, 20/- to 26/-; Brown, 15/- to 20/-. Pumpkins: 40/- to 45/- per cwt. Cucumbers (Green and Apple): 5/- to 8/- per half-case.

## VICTORIA.

Melbourne (4/2/42).

Wholesale prices were as follows:—

Apples, eating 10/- to 15/-, few higher; do., cooking, 9/- to 14/-; Apricots, 10/- to 18/-; Currants, black, Tas., 7/- to 8/- doz. lb.; Grapes, 6/- to 12/- half case, few special Raison de Dames higher; Oranges, 14/- to 26/-; Lemons, 9/- to 18/-; Grapefruit, 15/- to 26/-; Raspberries, 9/- to 10/- doz. punnets; Strawberries, 12/- to 18/- doz. punnets; Nectarines, 10/- to 20/-; Peaches, 10/- to 15/-, few

higher; Pears, dessert, 10/- to 16/-, few higher; Plums, 6/- to 12/-, few higher; Bananas, 18/- to 30/-; Pineapples, 8/- to 14/-; Passionfruit, 8/- to 12/- half case; Cantaloupes, 9/- to 15/-.

## SOUTH AUSTRALIA.

S.A. Fruitgrowers' and Market Gardeners' Assn. Inc. report under date February 2, 1942, as follows:—

To-day's markets were very firm, and some vegetables were in short supply, particularly did this apply to peas and tomatoes, and the price for the latter was increased. Beans and onions were also firmer, at increased rates. The quote for carrots was lower, otherwise quotes for other lines were unchanged. Fruit sales were steady at unchanged rates. The under-mentioned quotes are for f.a.q. cases extra except where stated.

Oranges, Common 18/-, 20/-, Valencia 22/-. Lemons, 16/-, 18/-. Nectarines, 10/-. Peaches, white 10/-, yellow 8/-. Plums, light 8/-. Grapes, 7/-, all half cases. Bananas, 26/-, 28/-. Pineapples, 18/-, 22/-.

## CONCENTRATED FRUIT JUICES NEEDED.

While fruit juices of various kinds are provided by the authorities for the men of the fighting forces, it is pointed out that where the juices can be concentrated there is the added advantage of easier transport.

The food preservation branch of the Council for Scientific and Industrial Research, at Homebush, N.S.W., has demonstrated the practicability of reducing fruit juices down to concentrates.

At the annual meeting of the Producers' Co-op. District Society Ltd., Sydney, the general manager (Major King) said the entry of Japan into the war had completely cut off the whole of the company's Eastern business. Local business had increased, but overtime and other expenses had curtailed profits.

## FOR SALE

FOR SALE—Lightning Fruit Grader, Model 10-A, 9 bins, elevator; also Perfection Apple Wiper. 1½ h.p. Lister Engine, belting and pulleys, to drive both, either singly or in combination. Apply by letter to ROBT. WEBB, Narre Warren, Vic.

# ARE YOU

# GRUBBING?

Previous experience had convinced me that to be really efficient a grubbing machine should have ample power and ropes that will meet the heavy demands required of them. I found that shovel and axe work is very costly either by itself or in conjunction with a machine. The machine that offered these features with a host of others, was **THE "MONKEY" GRUBBER.**

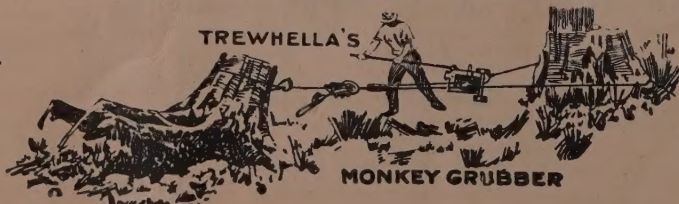
It gave me the power of 260 pairs of hands in a simple and compact form; the lever is short, so that I am able to stand firm-footed and get the full stroke. There are two speeds in the machine, as well as an automatic release that allows me to let off a strain, or as the machine will work in any position, it comes in for all jobs that would require a chain block. It is taken to the job on a pair of wheels like a barn truck, and is rigged for work in a few minutes. The ropes are in lengths that I find easy to handle, and each one is fitted with hook and loop couplings, so simple and absolutely IT for effectiveness. The makers have included a sturdy snatch block with a novel method of securing to the ropes, and also a fine type of firm gripping rope shortener. The latter makes it very easy to accommodate the lengths of rope to the tree or stump being pulled, and is quickly released from the rope. The combination of so many time and labor saving features makes the "Monkey" Grubber a superior grubbing outfit.

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# Dried Fruit Notes

## Victorian Dried Fruits Board

AT the December meeting of the Victorian Dried Fruits Board, the chairman, Mr. Parker J. Moloney, said that neither the N.S.W. nor the S. Aust. Boards were in favor of bringing dried Plums under control and it was agreed to leave the matter in abeyance.

Mr. Moloney also stated that neither the N.S.W. nor the S. Aust. Boards had yet decided to fall into line with the Victorian Board in regard to the matter of bringing Dried Ohanez Grapes within the ambit of the Dried Fruits Act. In the meantime the Victorian Board decided to re-affirm its previous decision to bring Dried Ohanez Grapes under control.

Mr. Mansell reported favorably on the Board's showcases in Mildura hotels. It was agreed to ask Mr. D. C. Winterbottom to arrange for continued supervision and that any needed replacements should be made by the Mildura Co-operative Fruit Co. Ltd. It was decided to display a notice indicating where displayed fruits could be obtained.

Referring to further plantings of dried vine fruits, the Chairman reported on the action recently taken by the various Boards in approaching their respective Premiers with a view to the adoption of a uniform policy and the appointment of a permanent Committee to advise the Governments on the question of further plantings, and cognate matters affecting the

utilization of the Murray waters.

Mr. Moloney reported that the approval of the Minister for Agriculture had been received for the appointment of eight graders and the Chief Fruit Inspector had been informed accordingly in order that he could proceed with the arrangements for the 1942 season.

Applications were received for registration by Packing Houses for the 1942 season, and those considered suitable were recommended for the approval of the Governor-in-Council.

An application from Co-operated Dried Fruits Sales Pty. Ltd., Melbourne, for the transfer of license from W. A. Blake Pty. Ltd. to Co-operated Dried Fruits Sales Pty. Ltd., was recommended for approval.

An application for the transfer of license at present applying to the packing house on the property of Mr. R. K. Woods, at Kyabram, to a new packing house at Tongala East, was recommended for approval.

Mr. Moloney stated that he had been invited by the Commerce Department to attend a conference in regard to the acquisition for Service requirements of the 1942 season's dried tree fruits, and he reported on the deliberations of this meeting. A statement was circulated containing statistics which were used as a basis in evolving a plan for the supply of the dried tree fruits required.

Correspondence with the W. Aust. Board and the Victorian and N.S.W. Boards in regard to "Ohanez" Grapes, was submitted and referred to the Consultative Committee.

A report by the Investigation Officer (Inspector Noblet) on Seeded Bucks and Seeded Lexias, was received.

The Secretary submitted a preliminary estimate of the pack for the season 1942 of all varieties, and it was agreed that a further estimate be collected about the middle of February, as adverse seasonal conditions had been experienced since the original figures were compiled.

Advice was received from the Department of Commerce of the appointment of Grading Inspectors for the season 1942, and these Inspectors were formally appointed Officers of the Board for the purpose of the Dried Fruits Act 1934-41.

### REGISTRATION OF DEHYDRATORS.

The N.S.W. Dried Fruits Act provides that all dehydrators, not being an integral part of a registered packing house, must be registered with the Board. The dehydrators must be kept in an hygienic condition.

### DAMAGE IN MURRAY VALLEY.

The windstorm in early January was one of the worst ever experienced. Around Renmark there were severe losses of Pears: some growers lost 20 per

cent., others practically their whole crop. The gale raged during the Apricot harvest, causing extensive loss; much of the crop was blown from the trees, whilst the dust ruined the fruit freshly cut for drying.

At Berri, Pears and Apricots suffered the same fate; however, many of the Apricots were picked up for immediate marketing. Some of the fruit was dried whole (involving double sulphuring), others were dried as "slabs."

### MONSTERA DELICIOSA.

ONE OF THE MOST delightful of all fruits is the *Monstera deliciosa*, which is grown so successfully in Queensland and N.S.W. Some people call this the "fruit salad" because it combines so many flavors: the Pineapple, Williams Pear, Strawberry, etc.

The fruits, which are like elongated corn cobs, are grown on vines. These grow under tropical and sub-tropical conditions in most enriched, well-drained soil.

*Monstera deliciosa* is known favorably on the markets of Sydney and Brisbane. It is increasing in favor in the southern markets.

### "FRUIT WORLD ANNUAL" APPRECIATED.

A N.S.W. reader writes: "Please send the 1942 annual 'hot off the press.' I consider the 1941 annual the best investment I have made."

## South Australian Dried Fruits Board

The S. Aust. Dried Fruits Board held its first meeting for the year on January 19, 1942.

The Deputy Chairman (Mr. Hugh Crawford) presided in the absence of the Chairman (Mr. G. A. W. Pope) who had been detained in Melbourne on urgent official business connected with the Australian Meat Council.

In the matter of the joint request of the State Boards to restrict further plantings of areas for the production of dried vine fruits, the Secretary (Mr. W. N. Twiss) submitted letter of the Chairman of the Victorian Board (Mr. Parker J. Moloney) advising the action taken by the Victorian Government. It was noted that the Board was not advised of any steps taken by the S.A. Government in connection with the matter.

In regard to enquiries into the moisture content of Prunes and dried Apricots, copy of the minutes of the meeting of the Dried Fruits Processing Committee held in Melbourne on December

16-17, 1941, was submitted. The Secretary reported that copies of the minutes had been made available to the S.A. Packers' Association, together with a copy of the covering letter setting out the origin and objects of the Interstate Dried Fruit Processing Committee.

A letter from the Central Board of Health pointing to the danger of "Terne" Lead Coated Sheets as a substitute for galvanized iron in the construction of dip tanks, was received, and Secretary reported he had circulated all packing houses in terms of the letter. The Secretary's action was approved.

Letters of the Department of Supply and Development were submitted forwarding copies of order for acquisition of dried tree fruits and circulars to all dealers and packers, and Secretary reported that in terms of the arrangement he had supplied the Department with a preliminary estimate of the dried tree fruit pack for the season 1942.

## Poultry Notes

### FOOD FOR FATTENING COCKERELS.

Immediately after separation from the pullets the cockerels should be put on a fattening ration and prepared for market. Their liberty should be curtailed and the food mostly made up of mash. This is best made from bran, pollard, barley meal and maize meal, where these latter two are easily obtainable. For best results these meals should be mixed with milk. A little grain should be given; a good mixture is cracked maize and oats in equal proportions.

### NIGHT LIGHTS HELP HENS.

All-night lights for hen houses have become popular in recent years, according to poultry specialists at Iowa State College, Ames. A dim light such as a 10-watt lamp, three or four feet above the waterer and the mash feeders, is allowed to burn at night, so the birds may come off the roost to eat and drink at any time they wish. This helps keep the birds in good egg production.

### ONIONS HELP KEEP YOUNG STOCK FREE FROM WORMS.

If finely minced onions are fed to chickens—especially the "hot" varieties—it will keep them remarkably free from worms. Onions are very palatable to young stock and a much safer worm preventive in early growth stage than resorting to chemical remedies. Onions also are full of oil and promote growth and good feathering.

More onions in the diet would check disease and maintain health. They are very valuable in dry periods when greens are scarce.

Provide at least 9-in. length of double-sided met mash trough for each two birds. A one-gallon water-vessel is correct for six birds.

If you have too few nests small in size, egg-eating and laying in the litter or run will follow. Let each nest have a minimum floor area of 12 in. by 10 in. and a height of 14 in.



# Western Australia

## APPLE AND PEAR MARKETING.

**T**HE NEW STATE COMMITTEE of the Australian Apples and Pear Marketing Board at its first meeting, elected Mr. G. Parke, of Donnybrook, as its chairman, and Mr. J. McN. Martin, of Mt. Barker, as vice-chairman. Mr. Parke will also be State representative on the Advisory Council.

Considerable attention was devoted to the acute labor position. Negotiations are proceeding with the president of the Women's Australian National Service for the purpose of making use of women for picking and packing where male labor is not available. It is intended to hold packing classes

in the metropolitan area to train women.

A medium crop is expected. At November 30, the crop estimate prepared by the Department of Agriculture was about 1,250,000 cases. Since then, however, reports from some districts are not so favorable.

Growers are urgently asked to examine and define the labor position and also to act without delay to obtain substantial supplies of fruit cases and packing materials to place them in a position to undertake picking and packing, on instructions which will be issued from time to time.

Mr. G. Parke was accompanied by the State Superintendent

(Mr. R. M. Carter) in attending a meeting of the Apple and Pear Marketing Board in Melbourne in January.

Growers were urged to forward for sale their early varieties of Apples and Pears.

The supply of Bananas was extremely short, because shipments from Java could not be obtained. Supplies of Oranges were insufficient to meet the demand, while the early stone fruit crop had been most disappointing.

Some early districts, such as the hills area, will shortly have available some large sizes of Jonathans, Cleopatras and Dunns which will be ready to send to the market as cookers.

Growers are asked to have such varieties sent to the market officer, Metropolitan Markets, Perth, as soon as the fruit is ready, as such supplies will assist the general position.

## GREEN MANURE CROPS.

### Good Source of Nitrogen.

**T**HE IMPORTANCE of green manure for orchards is stressed by Mr. H. R. Powell, Superintendent of Horticulture, Perth, W.A., as follows:—

It has long been recognised that decomposed organic material, whether of plant or animal origin, is extremely important as a factor in increasing and maintaining soil fertility.

At the present time growers have come to rely on blood and bone and artificial fertilizers, chiefly sulphate of ammonia, to supply the nitrogen requirements of their crops, and cover crops have in the main been used to preserve the physical condition of the soil.

Now that the country is at war sulphate of ammonia is being increasingly utilized in the manufacture of munitions and also the Commonwealth is extremely anxious to conserve exchange by avoiding the sanctioning of imports, unless absolutely necessary to the war effort.

Growers can assist in this effort to a considerable degree by utilizing other sources of nitrogen.

These sources of nitrogen are blood and bone and green manure crops.

Growers should chiefly direct their attention to the advantages of the green manure crop as a source of nitrogen.

Lupins, Tick Beans, Field Peas.

The legumes, such as lupins, tick beans and field peas, are undoubtedly to be preferred as the green manure crop, for the reason that they are able, in association with appropriate soil bacteria, to fix the nitrogen from the air without depending on or depleting soil supplies. Some idea must be obtained of the amount which can be expected to become available.

Assuming that the crop will go 12 tons to the acre and that to an acre of orchard approximately nine tons will be ploughed under, it will readily be seen that nitrogen to the equivalent of the nitrogen in 4-6 cwt. of sulphate of ammonia will be obtained. If further nitrogen is required, then applications of blood and bone can be made.

Preparations for next season's green manure crop should be made now, a portion of the crop should be retained for seed.

## BANANAS FOR THE FORCES

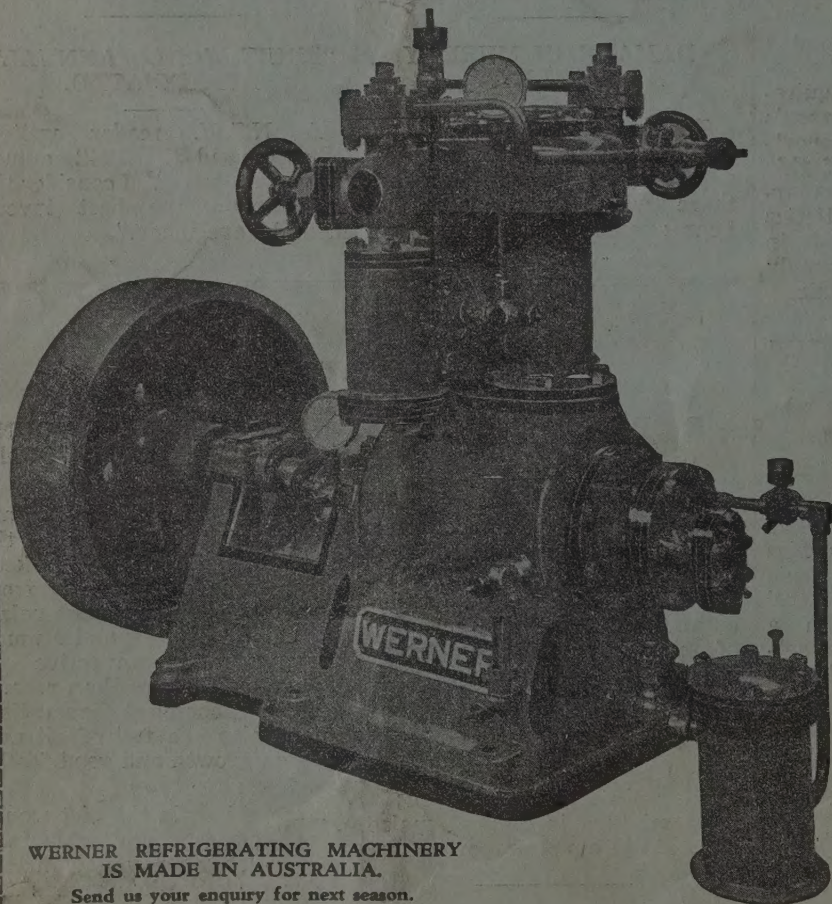
The value of Bananas as a food has been recognised by the military authorities in N.S.W., and this fruit is now to be included in the army rations, according to a statement by Mr. R. Armstrong, Chairman of the N.S.W. Banana Growers' Federation. It is expected that about 1,600 cases will be needed for present requirements.

An approach is being made to the army authorities in the other States to also include Bananas in the rations for the troops.

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